

Chocolate Cheesecake Using the Rice Cooker



Ingredients

Chocolate	200g
(Dark chocolate or milk chocolate)	
Cream Cheese	1 pkg. (8-oz)
Milk	200ml
(Soy Milk, Almond Milk and etc.)	
Eggs	2
Sugar	2-4 tbsp.
Vanilla Extract	A few drops

Decorations

Cocoa Powder	1 tsp.
Chocolate Shavings	50g



Instructions:

1. Place the chocolate and milk in a medium mixing bowl fitted over a large bowl or a pot containing boiling water half way up. Gently stir until it melts.
2. Place cream cheese and sugar in a medium mixing bowl fitted over a large bowl or a pot containing boiling water half way up. Stir until creamy and smooth.
3. Add eggs one at a time, mixing until combined.
4. Add the vanilla extract, chocolate/milk mixture and stir to combine.
5. Grease the inner pot of the rice cooker and place the strainer on top then pour the mixture in to make it smooth. Start the rice cooker and cook for 45-50 min.
(I selected the “brown rice” first and once it’s done, I selected “white rice” for my rice cooker.)
6. Once it’s done, insert a thin skewer in the cake to make sure it’s completely cooked all the way through. Pull out the skewer; it should come out clean if it’s cooked all the way through.
If the skewer has wet cake mixture stuck to it, press “start” again and cook for another 10-15 min.
7. Carefully remove the inner pot from the rice cooker and let the cake cool down for 1 hour or so. When

it's completely cool, refrigerate the cake until you are ready to serve.

8. Sprinkle the cocoa powder and chocolate shavings on top of the cake and enjoy!!

(1)



(2)(3)(4)



(5)(6)



(7)(8)

