



Cheesecake

Ingredients

- 1 cup of MASECA Antojitos corn masa flour
- 1 can of condensed milk
- 1 can of evaporated milk
- 3 eggs
- 10.6 ounces of cream cheese
- 1 cup of Greek yogurt
- 1 tablespoon of vanilla extract

For the cookie crust:

- $\frac{1}{2}$ cup of MASECA Antojitos corn masa flour
- 5.65 ounces of melted butter
- 1.75 ounces of sugar
- 1 teaspoon of ground cinnamon

Preparation

1. Preheat the oven to 340°F.

For the cookie crust:

1. Place the ingredients in a bowl and press with your fingers until you get a crumbly dough.
2. Place the dough in a round mold of 6 to 8 inches in diameter, previously greased with vegetable oil or butter. Press to cover the entire surface.

For the cheesecake:

1. Place all the ingredients in a blender and blend at medium speed until you get a smooth, lump-free mixture.
2. Pour the mixture into the mold and bake for 55 to 60 minutes or until a toothpick inserted in the center comes out dry.

Tip: To prevent the cheesecake from browning too much or cracking, you can bake it in a water bath. This will make the baking a bit slower but more even and without as many cracks in the cheesecake. You can also add cocoa to the cookie crust mixture for a chocolate touch.