

Method for producing functional cheesecake involves preparing raw ingredients, making the shortcrust base, preparing the cheese base, making the sea buckthorn-orange jam, shaping the product and baking. Wherein, to prepare the shortcrust base, rolled oats, maple syrup, dried apricots, and butter are used. The ingredients are ground, mixed, the resulting mixture is shaped into individual glass jars. To prepare the cheese base, lactic cheese, chicken eggs, 33% cream, and maple syrup are used, the ingredients are mixed, whipped, spread over the prepared shortcrust base, and baked in individual glass jars at a temperature of about 100 °C for about 1 hour. To prepare the sea buckthorn-orange jam, sea buckthorn, orange juice, starch, and maple syrup are used, the ingredients are ground, mixed, whipped, boiled, and cooled.