

Baked Cheesecake, Two Ways

Preparation time: 60 mins
Serves: 12 people

Categories:

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A well-loved classic dessert, cheesecake is an easy to make treat that will take your festivities to the next level. Whether you're hosting Christmas lunch or on dessert duties, both the Baked Vanilla and the Cherry Swirl Cheesecakes are bound to impress.



Ingredients

The base

- 250g digestive biscuits
- 125g butter, melted

Vanilla cheesecake filling

- 750g cream cheese, at room temperature
- 3 tsp vanilla essence
- $\frac{3}{4}$ cup caster sugar

- 3 eggs
- 300g sour cream
- 2 tbsp cornflour, sifted
- Icing sugar, for dusting
- Fresh berries, to serve

Cherry swirl cheesecake filling

- 750g cream cheese, at room temperature
- 3 tsp vanilla essence
- $\frac{3}{4}$ cup caster sugar
- 3 eggs
- 300g sour cream
- 2 tbsp cornflour, sifted
- $\frac{1}{3}$ cup cherry jam
- 75g dark chocolate, melted
- 75g white chocolate, melted
- 300g cherries, stems on

Method

The base

1. Release the base from a 23cm springform pan and invert. Secure the base back into the pan and line it with baking paper.
2. Place the biscuits in a food processor and process until finely crushed. Add the butter and process until combined. Transfer to the prepared pan and using the back of a spoon or a straight-sided glass, spread and press the biscuit mixture firmly over the base. Refrigerate it for 30 minutes to set.
3. Meanwhile, preheat the oven to 170°C/150°C fan-forced. Using an electric mixer, beat the cream cheese, vanilla and sugar until the mixture is smooth. Beat in the sour cream and flour. Once combined, start to add the eggs one at a time. Continue to beat the mixture until all is combined.

Vanilla cheesecake filling

1. Pour the cream cheese mixture into the prepared pan. Bake the cheesecake in the oven for 1 hour or until almost set in the centre and turn the oven off. Leave the cheesecake in the oven with the door slightly ajar until it has cooled as this will prevent the cake from cracking. Refrigerate overnight.
2. To serve, remove the cheesecake from the pan, dust it with icing sugar and add fresh berries.

Cherry swirl cheesecake

1. Pour the cream cheese mixture into the prepared pan. Place small dollops of cherry jam over the surface of the cheesecake and using a skewer, swirl gently to create a marble effect. Bake the cheesecake in the

oven for 1 hour or until almost set in the centre, and turn the oven off. Leave the cheesecake in the oven with the door slightly ajar until it has cooled as this will prevent the cake from cracking. Refrigerate overnight.

2. Place melted dark and white chocolate in separate bowls and dip half the cherries halfway into the melted dark chocolate. Set aside on a baking paper lined plate. Repeat this with the remaining cherries in the melted white chocolate. Refrigerate the cherries for about 10 minutes or until the chocolate sets.
3. To serve, remove the cheesecake from the pan and top with the choc-dipped cherries.

Notes

Tip: To cut cheesecakes, dip your knife into a bowl of hot water. Wipe dry. Use the hot knife to cut, reheating and drying the knife between slices.