

Baklava Cheesecake



Preparation time: 70 mins

Serves: 8 people

User Rating: ★★☆☆☆

Publication: 27 September 2022

Categories: Desserts, Entertaining

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from Great Australian Bake Off semi-finalist, [Hoda Alzubaidi](#).



Ingredients

Cheesecake

- 3 eggs
- 10 Filo sheets
- 60g butter melted
- 140g walnuts
- 1 tsp cinnamon
- 500g cream cheese
- 120g sugar
- 15g plain flour
- 75g heavy cream

Syrup

- 120g water
- 70g sugar
- 50g honey
- Lemon peel and juice of half

Method

1. Roast walnuts for 5 minutes and roughly chop. Add cinnamon and set aside.
2. In a bowl cream together cream cheese and sugar, until smooth. Add the remaining ingredients and mix for 30 seconds until just combined.
3. For the base, place 2 layers of filo pastry into a 20cm springform baking tin, brush generously with butter. Evenly top with 3 spoonfuls of walnut mixture. Repeat for an additional 3 times finishing with 2 layers of pastry on top. Pour in cheesecake mixture and cut off the edges of the filo pastry and brush them with the remaining butter. Bake for 45 minutes at 180cm.
4. Prepare the syrup by boiling all the ingredients for 10 minutes. Once baked, pour the cool syrup over the cheesecake as soon as it comes out of the oven. Top with pistachio and edible rose petals.
5. Place in the fridge for 1 hour. Enjoy!