



BAKED RED VELVET CHEESECAKE

🕒 10 min. ⏱ 7 h. 30 min. < easy 🍷 12 slices

INGREDIENTS

Base

100 g butter, cut into pieces, plus extra for greasing
150 g dark chocolate, cut into pieces (50% cacao)
150 g chocolate digestive biscuits
100 g almonds
30 g brown sugar

Filling

750 g cream cheese
120 g cream, min 30% fat
220 g sugar
1½ tsp vanilla sugar, homemade, or 1 tsp natural vanilla extract
2 tbsp edible food coloring, red
3 eggs
1 egg yolk
1 heaped tsp cacao

USEFUL ITEMS

springform tin (Ø 20 cm)

PREPARATION

Base

1. Grease the bottom and sides of a springform tin (Ø 20 cm) generously with butter.
2. Place dark chocolate into mixing bowl and chop **8 sec./speed 8**.
3. Add butter and melt **2 min./70°C/speed 1**.
4. Add biscuits, almonds and sugar and mix **15 sec./speed 7**. Spread crumb mixture into base of prepared springform tin. Use a spoon to press crumb mixture down firmly to make a compact layer. Refrigerate for 30 minutes.

Filling

5. Preheat oven to 220°C and clean mixing bowl.
6. Place cream cheese, cream, sugar, vanilla sugar and red edible food coloring into mixing bowl and mix **30 sec./speed 5, with the aid of spatula**.
7. Add eggs and egg yolk and mix **20 sec./speed 4, with the aid of spatula**. Pour cheesecake filling over crumb base. Bake on a baking tray on the lowest shelf of oven for 10 minutes (220°C). Reduce temperature to 150°C and bake for further 45-50 minutes or until mixture is almost set. Allow to cool for an hour in turned-off oven with door ajar. Allow to cool to room temperature.
8. In the center of an A4 paper draw a heart Ø10 cm and cut it out. Hover the piece of paper with the heart-shaped hole over the baked cheesecake and sift the cocoa over the hole. Cover and refrigerate for at least 4 hours before cutting into slices and serving.