

# Red Velvet Cheesecake



## CHEESECAKE

### Ingredients



- 3 (8-ounces each) packages Philadelphia cream cheese. At ROOM TEMPERATURE!!!
- 1 cup granulated sugar
- 3 Tbsps. cornstarch
- 1 Tbsp. pure vanilla extract
- 2 extra large eggs or 3 regular size eggs
- 2/3 cup heavy or whipping cream

Make the cheesecake layer at least half days ahead.



### Steps:

1. Preheat the oven to 350 F degrees.
2. Lightly coat a 9-inch springform pan with nonstick spray and then wrap the pan with **heavy duty** aluminum foil and extend all the way up the side.
3. Add 1 pack (8oz) of cream cheese,  $\frac{1}{3}$  cup of sugar, and 3 Tbsps. Cornstarch in an electric stand mixer. Beat on the lowest setting(speed 1) for about 3 minutes to make a stable starter batter. (using a beater blade is the best)



4. Then add another package of Cream Cheese mix for another 3 minutes, then the last pack and mix for another 3 minutes.
5. Increase the mixer speed to medium and beat in the remaining 2/3 cup of sugar, then 1 Tbsp. pure vanilla extract, then eggs, one at a time , mix until smooth. Don't over mix!
6. Gently pour the batter into the springform pan and smooth out the surface.
7. Use another sheet of aluminum foil to loosely cover the pan. Use the edges of the bottom sheet to create "walls" for the top sheet. Kind of like creating a roof for the pan.
8. This is a very important step, Don't skip!!! Place the springform pan in the center of a large shallow pan containing hot water that comes about 1 inch up the side of the springform pan.
9. Bake the cheesecake for around 65-70 minutes until it is set and not jiggly in the middle. Don't use toothpick to test. If the center is not jiggling, it is done. Don't over bake it.
10. Turn oven off, take the baking pan out of water, remove aluminum foil, and then put the pan back to oven, **leave the oven door open**. Let cheesecake cool off in oven slowly. If you take the cheesecake out and cool in room temperature, it most likely will crack.
11. When the cheesecake is completely cooled, take it out of the baking pan, wrap the cake with plastic wrap and freeze it for at least 4 hours.

## Red Velvet Cake

This is a super easy cake but very moist if you don't over bake it.

### Ingredients



- 2 cups cake flour
- 1 teaspoon of baking soda
- 1 teaspoon of baking powder
- 1 teaspoon of salt
- 2 Tbsp unsweetened, cocoa powder
- 1 cup sugar
  
- 1 cup vegetable oil or canola oil
- 2 large eggs
- 1 cup buttermilk (or you can use 1 cup of milk and 1 table spoon of lemon juice, mix and set it for 5 minutes)
- 2 teaspoons of vanilla extract
- 1 Tbsp molasses (can be omitted)
- 1 tablespoon red food coloring
- 1 teaspoon of white distilled vinegar or white wine vinegar
- 1/2 cup of hot and strong coffee

## Steps



1. Preheat the oven to 325F.
2. Line two 9" round baking pan with parchment paper, and grease sides.
3. Mix all dry ingredients (cake flour, baking powder, baking soda, salt, cocoa powder, sugar), and sift dry ingredients mixture.
4. Mix all wet ingredients (eggs, buttermilk, oil, vanilla extract, molasses, food coloring, vinegar, coffee).

5. Mix dry and wet ingredients until smooth. Don't need mixer, just a whisk and hand mix this.
6. Divide batter between prepared cake pans and bake until a toothpick inserted into the middle comes out clean, 25 to 30 minutes.
7. Take the cakes out of pan and cool them on a wire rack.

## **Cream Cheese Frosting**

### **Ingredients**

- 2 (8-oz) blocks cream cheese, at room temperature
- 1.5 cup powdered sugar
- 3 cups heavy whipping cream

### **Steps**

1. Mix cream cheese and 1 cup of powdered sugar on low speed until smooth
2. Use another mixing bowl for whipping cream. Beat the heavy whipping cream on high speed and add half a cup of powdered sugar slowly, beat until stiff peaks form.



3. Add cream cheese mixture from step 1 into heavy whipping cream, beat on speed 1 until smooth.

## Assemble cake



1. Let the frozen cheesecake set in room temperature for 10 minutes.
2. Put one piece of cake on the bottom, add a layer of frosting, then cheesecake layer, another layer of frosting, and another layer of red velvet cake. Frost top and sides of cake.
3. Decorate the cake with raspberries if you wish or press red velvet cake crumble onto sides of cake.



### **Glaze**

If you want raspberries to be shiny, you can glaze them. Two tablespoons of strawberry jam, add few drop of water, microwave it for 15-20 seconds. Use the "juice" to brush raspberries.