

Basic Caramel Cheesecake

Recipe By *Eliana Gothold*



Cooking and Prep: 
1.5 h

Serves:  32

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Learn how to very simply prepare a delicious, creamy caramel cheesecake using just a few ingredients. The results are stunning!

Ingredients (12)

Cheesecake

- 40 ounces (1.13 kilograms) soft cheese
- 1 cup sour cream
- 4 eggs
- zest and juice of 2 lemons
- 1 teaspoon salt
- 1 teaspoon **Gefen Vanilla**

1 and 1/2 cups sugar

1/4 cup flour (can substitute for potato flour to make this recipe gluten free)

Topping II

Gefen Blueberry Pie Filling

Topping I

caramel (homemade or store-bought)

dairy (or parve) whipping cream

sandwich cookies

Start Cooking

Prepare the Cheesecake

1. Preheat your oven to 325 degrees Fahrenheit (160 degrees Celsius). Line the outside of a 10-by 3-inch springform pan with aluminum foil (to prevent leakage). Spray it with non-stick cooking spray and set aside.
2. In the bowl of a standing mixer fitted with a whisk attachment (or hand whisk) mix together all of the filling ingredients until thoroughly combined.
3. Pour the mixture into your springpan (or round foil container) and bake for 1 hour and 20 minutes. Bake your cakes on the lower parts of your oven, to prevent browning.
4. Cool completely at room temperature. Cracks may form – don't panic, that's totally normal.
5. Cover the cake with a good quality caramel, or feel free to make your own. Whip up dairy or parve cream and pipe stars around the outer circle of the cake, using a piping bag fitted with a Wilton 1M nozzle. Decorate with sandwich cookies, OR
6. Open a can of blueberry pie filling, and liberally cover the top of the cake.

Note:

Freezes well (without toppings).

About

You can find the recipe for this delicious cheesecake on [@truffle.by.eliana](#)'s feed.