

White Chocolate and Caramel Cheese Fingers

Recipe By Clara Fatal



Cooking and Prep:  2 h

Serves:  18

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

This is an incredibly delicious cheesecake with a crisp, melt-in-the-mouth, buttery dough and soft, velvety cheese with a touch of lemon. Perfect for Shavuos or special guests. Yields 14 cheese fingers

Ingredients (13)

Base

- 3/4 cup flour
- 1/2 teaspoon Haddar Baking Powder
- 1/3 cup Gefen Confectioners' Sugar
- 6 tablespoons (85 grams) butter, cut into pieces

Caramel Layers

7 ounces (200 grams) dulce de leche, divided

Cheese Layer

2 eggs, room temperature

1/4 cup sugar

2/3 cup (150 grams) 9% quark cheese, room temperature

1/4 cup (50 grams) cream cheese, room temperature

2 and 3/4 ounces (80 grams) white chocolate, melted

1/2 teaspoon lemon zest

1 tablespoon **Gefen Cornstarch**

Sommelier Suggests

Herzog Late Harvest Zinfandel

Start Cooking

Prepare the Base

1. Preheat oven to 350 degrees Fahrenheit (175 degrees Celsius). Line a rectangular springform pan with aluminum foil and then with Gefen Easy Baking Parchment Paper. Set aside.
2. Combine all dry ingredients in a mixer bowl or in your food processor.
3. Add butter and mix or process until large, moist crumbs form.
4. Scatter the crumbs over your lined pan. There's no need to press them down; they'll flatten as they bake. Bake for 20 minutes. Remove from oven and allow to cool.

Prepare the Caramel Layer

1. Spread half the dulce de leche on top of the cool crust, leaving a 1/2-inch (one centimeter) border around the edges so the caramel doesn't stick to the pan while it's baking.
2. Freeze for 10 minutes.

Prepare the Cheese Layer

1. Beat eggs and sugar in a bowl.
2. Add cheeses, melted white chocolate, and lemon zest. Mix well.
3. Add cornstarch and mix well again.
4. Pour cheese layer over cold dulce de leche in the pan, without leaving a border this time. (Don't grease or flour the walls of the pan.)
5. Return the pan to the oven and bake for 20 minutes until the cheese layer is set but hasn't changed color. Remove from oven. Cool on a rack.
6. Using a sharp knife, separate the cake from the walls of the pan. Release the cake from the pan. Chill cake until completely set (preferably in the freezer).

Prepare the Second Caramel Layer

1. Heat the remaining dulce de leche in the microwave for 30 seconds until completely soft.
2. Using a metal spatula, spread over cooled cake until smooth. Cool again.
3. Cut into rectangles 3/4-inch (two centimeters) wide. These keep very well in the refrigerator for up to five days, longer in the freezer.

Credits

Styling by Liron Barkan

Photography by Assaf Amram