



# Baked Chocolate Cheesecake

8 servings



Difficult

● ● up to 120 Min.



## Ingredients:

### For the Sponge Base:

50 g Caster Sugar (2 oz)  
1 Dr. Oetker Fine Dark Cocoa Powder x 1 sachet (25g)  
25 g Plain Flour (1 oz)  
2 Medium Eggs

### For the Cheesecake:

275 g Full Fat Cream Cheese (9 ½ oz)  
200 g Light Cream Cheese (7 oz)  
200 ml Crème Fraîche (7 fl.oz)  
1 Egg Yolk  
115 g Caster Sugar (4 oz)  
20 g Cornflour (4 tsp)  
1 Dr. Oetker Fine Dark Cocoa Powder x1 sachet (25g)  
2 Medium Eggs

### To Decorate:

40 g Dr. Oetker 35% Milk Chocolate  
40 g Dr. Oetker 72% Extra Dark Chocolate

## 1 Baked Chocolate Cheesecake:

Preheat the oven to 180°C (160°C Fan, Gas Mark 4). To make the sponge base, lightly grease a 20cm (8 in) round cake tin. Put the eggs and sugar in a bowl and whisk until very thick, pale and creamy.

2 Sift the flour and Cocoa Powder on top and gently fold the ingredients together until well blended. Pour into the prepared tin and bake in the oven for 20 minutes until risen and just firm to the touch. Carefully remove from the tin and put on a wire rack to cool.

3 Meanwhile, lightly spray a 19cm (7 ¼ inch) spring clip cake tin with Cake Release Spray. Double wrap the outside of the tin with foil to make it waterproof. Trim the chocolate sponge circle to fit snugly into the bottom of the tin and press down gently.

4 For the cheesecake filling, beat the soft cheeses and crème fraîche together to soften. Whisk in the eggs, egg yolk and sugar. Sift the Cocoa Powder and cornflour on top and carefully mix all the ingredients together.



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- 5 Spoon the mixture over the sponge layer and put the foil wrapped cake tin in a roasting tin. Pour boiling water to reach halfway up the side of the cake tin. Bake for about 1 hour until just firm and set. Turn off the heat, leave the oven door ajar, and allow the cheesecake to cool in the oven for 15 minutes.
- 6 Remove the cheesecake from the water bath and transfer the tin to a wire rack; leave to cool completely. Carefully remove the cheesecake from the tin, transfer to a serving plate and chill for 2 hours before serving.
- 7 To decorate, break the Dark Chocolate into pieces and place in a heatproof bowl over a saucepan of barely simmering water to melt. Remove from the water.
- 8 Cut 12 strips of baking parchment approx 18cm (7 inch) long, 2.5cm (1 inch) wide and brush melted chocolate thickly down the centre of each strip. Arrange the paper strips over the handles of 2 wooden spoons to give a wavy effect. Chill for about 30 minutes until firm, then carefully peel away the paper and arrange the wavy ribbons on top of the cheesecake to serve.

