

## Red Velvet Cheesecake



Be warned, this cake is addictive. I love the combination of a layer of cheesecake with a layer of delicious cake. Usually, I am not a fan of frosting because it is just too sweet and often there is a ton of it. The frosting used here is still quite sweet but every slice of cake only gets a little bit of frosting so it's ok even for me.

### Ingredients

#### Red Velvet Cake

1/4 cup / 50 g shortening

1 egg

1 tbsp cocoa  
1/4 tsp salt  
2/3 cups / 130 g sugar  
1/2 tsp vanilla extract  
1/2 cup / 120 ml buttermilk  
1 1/4 cups / 150 g flour  
1/2 tsp baking soda  
1/2 tbsp white vinegar  
1 oz / 30 ml red food colouring (I used only 0.25 oz because I didn't have more)

### **Oreo Crust**

32 oreo cookies, finely processed into crumbs including the cream in the food processor  
5 tbsp unsalted butter, melted and cooled  
pinch of salt

### **Ganache**

3/4 cups heavy cream  
10 oz bittersweet or semisweet chocolate, finely chopped

### **Filling**

3 (8 oz) packages / 680 g cream cheese, at room temperature  
3/4 cup / 150 g sugar  
1 1/2 tbsp flour  
2 tsp vanilla extract  
3 large eggs

### **Decorative Toppings**

2 oz cream cheese, at room temperature  
2 tbsp butter, at room temperature  
1 cup / 100 g confectioners' sugar  
some of the ganache

### **Directions**

#### **Red Velvet Cake**

Prepare the cake layer on the day before making the entire cake.

Preheat the oven to 350°F / 175°C. Line the bottom and the sides of a 9-inch / 23 cm round cake pan with parchment paper. Let it overhang a little bit on the sides to facilitate taking the cake out when it's done.

With an electric mixer, cream the shortening, sugar, and eggs. Add the cocoa, food colour, salt, and vanilla. Add buttermilk alternately with the flour. Mix the ingredients together. Mix the vinegar and the baking soda together in a small dish. Add it to the batter and fold it in.

Pour the batter into the cake pan and bake it for 20 to 25 minutes or until a toothpick inserted into the cake comes out clean. Cool completely. Invert the cake onto a cutting board or plate and add another cutting board. Place a few cups on top of the cake and let the cake sit for a while (a few hours in my case) until it becomes nice and even. Then cover it in parchment paper and place the cake in the refrigerator.

## **Cheesecake**

Grease a 9-inch / 23 cm springform and line the bottom with parchment paper.

For the crust, combine the cookie crumbs with the butter and salt. Toss with a fork until all the crumbs are moistened. Press the crumbs into a thin layer on the bottom and the sides of the springform almost all the way up the sides.

For the ganache, place the finely chopped chocolate in a bowl. In a small sauce pan, bring the heavy cream to a boil and then pour it over the chocolate. Let the chocolate soften for about 1 minute and then whisk it until it becomes very smooth. Pour most of the ganache over the bottom of the oreo crust. Reserve as much of the ganache as you think you might use later as decoration. Freeze until the ganache layer becomes firm.

Preheat the oven to 350°F / 175°C.

For the cheesecake layer, beat the cream cheese and sugar with an electric mixer until well combined. Beat in the flour and vanilla. Beat in the eggs one at a time. Pour the filling over the ganache in the crust. Bake for about 1 hour or until the top is lightly browned, puffed, and cracked at the edges. The center should move only very slightly when the pan is lightly shaken. Let the cake cool on a wire rack for about 30 minutes. Then let it cool in the refrigerator for at least 3 hours until it completely cooled.

## **Assembling the Cheesecake and Adding decorative Toppings**

Wrap a warm towel around the outside of the springform to help loosen the crust from the sides. Carefully remove the springform. Place your red velvet cake on top of the cheesecake. I placed it upside down into the crust and it made for a nice even surface. If you see that the red velvet cake will be slightly too big, you might have to cut a little bit of the edges to make it fit into the crust.

Sieve the confectioners' sugar into a bowl. Add the cream cheese and butter and whip it to make the frosting. Pipe the frosting onto the cake and drizzle the ganache (it might have to be warmed up a little bit to make it more liquid) over the cake.