





Ingredients

Ingredients for cream cheese

filling:

- 250 g cream cheese
- 60 g sour cream
- 50 g sugar
- 1 egg
- 1 tsp vanilla extract
- Zest of ½ lemon

Ingredients for Carrot Cake

batter:

- 75 g brown sugar
- 60 g sunflower oil
- 1 tsp vanilla extract
- 1 egg
- 80 g all-purpose flour
- 1 g baking powder
- 1 g ground cinnamon
- 0.2 g ground nutmeg
- 1 g salt
- 65 g carrots, finely grated
- ½ medium apple, finely grated
- Zest of ½ lemon

Ingredients for Cream Cheese

Glaze:

- 50 g cream cheese
- 40 g confectioners' sugar
- 25 g cream 35%
- ½ tsp vanilla extract

Carrot Cake Cheesecake

🍴 1 cake

🕒 Preparation time: 20 minutes
Cooking time: 35 minutes

REALIZATION

1. For the Cream Cheese Filling in a bowl, combine the cream cheese, sour cream, and sugar.
1. Mix until smooth and creamy.
2. Add the egg, vanilla extract, and lemon zest.
3. Mix gently until fully incorporated.
4. Set the mixture aside in the refrigerator while preparing the carrot cake batter
5. For the Carrot Cake Batter in a bowl, whisk together the brown sugar, sunflower oil, vanilla extract, and egg until smooth.
6. In a separate bowl, combine the flour, baking powder, cinnamon, nutmeg, and salt.
7. Add the dry ingredients to the wet mixture and mix until just combined.
8. Fold in the finely grated carrots, grated apple, and lemon zest.
9. Preheat the oven to 170°C (338°F).
10. Line a small baking mold with parchment paper or lightly grease it.
11. Pour about two-thirds of the carrot cake batter into the mold and spread evenly.
12. Carefully pour the cream cheese filling on top.
13. Add the remaining carrot batter in small spoonfuls on top to create a marbled effect if desired.
14. Bake for 30–35 minutes, until the cake is set but the cheesecake center remains slightly soft.
15. Remove from the oven and allow to cool completely.
16. Refrigerate for at least 2 hours before serving for the best texture.
17. For the Cream Cheese Glaze in a bowl, mix cream cheese, confectioners' sugar, sour cream, and vanilla extract.
18. Whisk until smooth and creamy.
19. Spread the glaze evenly over the chilled cheesecake.



Carrot Cake Cheesecake

1. For the Chocolate Decoration (Carrots):

1. Melt white chocolate gently over a bain-marie or in short intervals in the microwave.
2. Divide the chocolate into two portions.
3. Color one portion orange and the other green using fat-soluble food colorings.
4. Pipe the colored chocolate into a silicone mold with small carrot shapes.
5. Chill until completely set, then carefully remove the chocolate carrots from the mold.

Alternatively, you may temper the white chocolate before coloring and piping it into the mold. Allow it to crystallize at room temperature for a shinier and more stable decoration.

6. Arrange the chocolate carrots on top of the glazed cheesecake.

1. Enjoy!