



Red Velvet

cheesecake recipe

You'll need:

9" springform pan
8 ½" parchment paper circle
Pan coating spray
1 box of Red Velvet cake mix
(made into two 9 inch cakes, cooled
and tops trimmed)

Ingredients for batter:

1 ½ pounds softened cream cheese
¼ cup of sour cream
¾ cup sugar
⅛ cup of flour
3 large eggs
1 tsp vanilla

For cream cheese frosting:

½ pounds softened cream cheese
4 ounces (1 stick) softened unsalted butter
1 ½ pounds (about 5 cups) powdered sugar

White chocolate curls for garnish



Directions:

First, preheat the oven to 300 degrees.
Prepare the pan by placing the parchment paper
in the bottom, spray the inside sides with pan
coating spray.

For the cake:

Bake the Red Velvet box cake according to direc-
tions, then cool completely. Trim both tops for a
flat top cake.

For the filling:

In mixing bowl with paddle attachment place cream
cheese, sour cream and sugar. Mix on medium until
smooth, add flour and vanilla, mix to incorporate. Add
eggs one at a time, mixing to incorporate.

Do not over mix!

Place one cake into the bottom of the springform
pan lined with the parchment paper circle. Pour
half the batter on top of the Red Velvet cake.
Place second cake on top of the cheesecake
batter. Pour the remaining batter on top of that
cake.

Place the springform pan into the Perfect
Cheesecake Sleeve and into a roasting pan. Place
pan in center of preheated oven and fill the
roasting pan to the brim with very hot water.
Bake the cheesecake for 2 hours 15 min. When
cheesecake is finished, carefully remove the
roasting pan from the oven. When cool enough to
work with (10-15 min) remove the silicone sleeve
by the handles from the pan. Remove the spring
pan from the sleeve and place in refrigerator for
12 hours until completely cold.

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