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
½ 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 directions, 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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