

Pink Champagne

cheesecake recipe

Preparation:

First, preheat oven to 350°F (180°C).

Prepare the springform pan by placing parchment paper circle in the bottom of the pan then spraying the inside ring with pan coating spray, then set aside.

For the Pink Champagne Cake Base:

Add all of the champagne to a medium saucepan over medium heat and cook until the champagne has reduced to 1 and 1/4 or 1 and 1/2 cups. Make sure it doesn't boil, if it does begin to boil, lower the heat.

To test if the champagne has reduced to the right amount, pour it into a liquid measuring cup. If you have too much, pour back into the saucepan and return to the stove and continue to cook, checking every now and then until you are left with the right amount. Set aside to cool completely, you can even transfer it to the refrigerator to speed up the cooling process.

Sift flour, baking powder and salt in a medium bowl. Whisk to combine. Set aside.

In the bowl of a stand mixer fitted with the paddle attachment, cream the butter and sugar until pale and fluffy, about 3-4 minutes.

Scrape down the sides of the bowl and add the sour cream and vanilla. Mix until combined. Add the egg whites and continue to mix until combined.

Scrape down the sides of the bowl. Add half of the dry ingredients to the bowl and mix until combined.

Add 1/3 cup of the cooled champagne reduction and mix until well incorporated.

Add remaining dry ingredients and continue to mix until well combined. Tint batter with pink gel food colouring, if desired.

Pour the batter into the prepared pan and spread into an even layer. Bake for 11-13 minutes or until a toothpick inserted into the cake comes out with a few moist crumbs.

Allow to cool completely in the pan on a wire rack. Lower the oven temperature to 300°F.

