

Carrot Cake Cheesecake

cheesecake recipe



Baking the cake:

Place the silicone sleeve (with the springform pan nested inside) 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 1 hours 45 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.

To serve cheesecake:

To serve, un-spring the pan and remove the outer ring. Cover the top with a piece of plastic wrap and place a plate over the top of cake. Invert the cake onto the plate. Remove the bottom and parchment paper. Invert the cake onto a serving plate. Frost the sides and top. Pipe frosting to finish the cake. If you would like use crushed pecans (or walnuts) around the sides or on the top. Refrigerate to set the frosting. Let set for a half hour at room temperature before serving. Cut the cheesecake with a very thin knife (like a boning knife) dipped in hot water and wiped clean in between the slices. And Enjoy!

Tip: Once the cake is ready to unmold, there is a trick to an easy release from the side of pan. If you have a blowtorch that you use for Crème Brûlée, simply warm the sides of the pan with your blowtorch. Unspring the buckle and it will simply fall off. Another option is to place the pan in a 400 degree oven for 10 min, to heat the sides up. A thin knife between the crust and the sides will also work, but the torch method works like a charm.

