

Salted Caramel Chocolate Cheesecake Cake

AccueilSalted Caramel Chocolate Cheesecake Cake

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I came back to you with a recipe " Salted Caramel Chocolate Cheesecake Cake " : healthy eating & Friendly-family So I will share it with you

As usual we will start Ingredients :

* Concerning cheesecake :

- 📖 2 eggs
- 📖 1 cup sour cream
- 📖 1 cup thick cream
- 📖 1 tsp vanilla
- 📖 2 kg (6 oz each) cream cheese
- 📖 2 cup grainy sugar
- 📖 small spoon of salt

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* **Directions :**

- 1- We insert the pan into the oven heated to 325 degrees .
- 2 – Prepare springform pan;and spray pan with nonstick baking spray (inside) with a circle of parchment paper.
- 3 – We beat the cheese with the granules of sugar for several min until it becomes cream. Add eggs and salt and whisk well .
- 4 – Beat in sour cream, thick cream and vanilla. Pour into prepared springform pan. Place pan in focus of preheated

roasting pan in the oven. Pour boiling water slowly into the roasting pan

5 – Bake cheesecake for 44 minutes.

* Concerning cake :

☞ 1 recipe chocolate layer cake .

Directions :

1 – Prepare chocolate cake according to package directions .

* Concerning frosting :

☞ 2 large spoon milk

☞ A pinch of kosher salt

☞ 1 cup unsalted butter, soft

☞ 1 cup caramel sauce

☞ 4 cup powdered sugar

*** Directions :**

1 – Beat butter in a large mixing bowl , until fragile. Add caramel sauce, powdered sugar, milk and kosher salt. Beat until creamy.

2 – On a cake platter, lay one layer of chocolate cake, top with the cheesecake. Then add the other layer of chocolate cake. (to assemble)

Put in the fridge

* Concerning ganache :

☞ 4 oz dark chocolate

☞ 1/3 cup thick cream

☞ 2 large spoon caramel sauce

☞ 1 small spoon kosher salt

*** Directions :**

1- In a microwave bowl, combine dark chocolate with thick cream. Heat 21 seconds. Stir and heat an additional 30

seconds. Whisk for several minutes until sleek .

2- Once cooled. Spread over top of chilled cake and sprinkle the remaining caramel .Refrigerate cake until ready to serve .

I wish you good health !!