



No-bake strawberry cheesecake

This creamy soft cheesecake with strawberry is made with quark, a fresh white cheese. Combined with strawberries and homemade cake, this cheesecake is the perfect treat for any party!

Boodschappenlijstje



FunCakes Mix for Cupcakes 500 g

F10105
€4.55



FunCakes Chocolate Melts White 350 g

F30115
€13.99



Patisse Parchment Paper Sheets
38x30cm pk/20

P01733
€3.85



FunCakes Decorating Bags 30 cm
pk/10

F85100
€3.15



FunCakes Mix for Bavarois Strawberry
150 g

F54305
€6.25



Other materials:

5 eggs

250 gram cream butter

180 ml water

500 gram quark

100 ml whipping cream

Fresh strawberries

Preheat the oven to 180°C (convection oven 160°C). Spray the cake pan with the baking spray. Mix 500 gram FunCakes mix for Cupcakes with 5 eggs and 250 gram soft cream butter. Mix this in 4 minutes at low speed into a smooth batter. Put this in the cake pan. Bake the cake for 60-70 minutes. Let the cake cool down outside the pan.

Cover the bottom of the springform with parchment paper and pull the ring around it. On the inside of the springform, place acetate foil. You can use water to let it stick to the ring. Cut the cake in slices and cover the bottom of the springform with it.

Put 500 gram quark and 100 ml whipping cream in a mixing bowl and mix it at medium speed for 5 minutes. Mix 150 gram FunCakes mix for Bavarois with 180 ml water. Add this to the quark mixture, and mix it through. Pour this over the cake. Put it in the fridge for 2 ½ hours to let it stiffen up.

Melt 50 gram FunCakes white chocolate melts in the microwave and put it in a decorating bag. Cut off a tip and drizzle the chocolate over the top of the cake. Decorate with fresh strawberries.