



Coffee Cheesecake with Chocolate Chip Cookie Base

Calling all Cheesecake lovers! Taste the Autumn with this delicious Coffee Cheesecake with Chocolate Chip Cookie Base that Eefsfod made especially for DeLeukstetaartenshop. In this Autumn treat, cheesecake is combined with the taste of coffee and a deliciously chewy choco chip cookie base; it doesn't get any better than this. You *must* try this recipe!

Boodschappenlijstje



JEM Medium Open Star Savoy Nozzle
#2M

NZ2M
€2.35



Patisse Wooden Rolling Pin with
Bearings -25cm-

P02250
€10.79



Patisse Springform with high border
Ø22 cm

02963
€15.79



Patisse Silicone Spatula

P10308
€2.65



Silikomart Chocolate Mould Nature

SCG10
€2.06



Wilton Versa-Tools Measure & Pour
Bowl

02-0-0010
€3.38



FunCakes Mix for Cookies 500 g

F10110
€4.75



FunCakes Sparkle Dust Golden Ginger

F41095
€3.89



FunCakes Chocolate Melts Milk 350 g

F30110
€14.45



FunCakes Chocolate Chunks White 350
g

F30145
€12.39



FunCakes Decorating Bags 41 cm
pk/10

F85110
€3.79



FunCakes Flavour Paste Vanilla 100 g

F56210
€5.79

Ingredients for the Coffee Cheesecake with Chocolate Chip Cookie Base

For the base

- 375 g FunCakes Mix for Cookies
- 90 g FunCakes Chocolate Chunks White
- 3/4th middle large egg
- 94 g butter

For the filling

- 1 table spoon FunCakes Flavour Paste Vanilla
- 400 g firm cream cheese
- 200 g low fat yoghurt
- 4 middle large eggs
- 160 g white caster sugar
- 125 g crème fraîche
- 2 packets of instant coffee (+- 4g)

For the topping

- 250 ml whipped cream (can also be replaced with FunCakes mix for Enchanted Cream)
- 75g FunCakes Chocolate Melts Milk
- 1/2 tea spoon FunCakes Sparkle Dust Golden Ginger
- 2 table spoons granulated sugar
- 1 tea spoon ceylon cinnamon

Other necessities for the Coffee Cheesecake with Chocolate Chip Cookie Base

- Patisse Springform with high border Ø22cm
- Wilton parchment paper roll
- Wilton Versa-Tools Measure & Pour Bowl
- Patisse Silicone Spatula 27cm
- FunCakes Decorating Bags 41cm pk/10
- Silikomart Chocolate Mould Nature
- Scrapcooking Food Brush Fine
- JEM Medium Open Star Savoy Nozzel #2M
- Patisse Wooden Rolling Pin with Bearings -25cm-

Step 1: Preparation for the Coffee Cheesecake with Chocolate Chip Cookie Base

Before you start on this delicious autumn cheesecake, make sure all the products are room temperature (an hour before you start baking). You can add the packets of instant coffee to the low fat yoghurt, keep stirring until the grains have disappeared.

Meanwhile, cover the bottom of the springform with a sheet of parchment paper and preheat the oven to 180°C convection mode (top and bottom heat).

Step 2: Prepare the choco chip cookie base for the Coffee Cheesecake with Chocolate Chip Cookie Base

Now you can work on the delicious choco chip cookie base! Start by mixing 375g of the FunCakes Mix for Cookies with 94g of butter and 3/4ths of an egg. Add the FunCakes Chocolate Chunks White when the dough is still crumbly and knead the entire batter into a ball.

Grab the rolling pin and turn the dough ball into a round slice with a thickness of approximately 0,8 - 1cm. Place the slice in the cake pan and spread it evenly over the base. Next, let the cookie base bake for 15 minutes. After baking the cookie base, don't turn off the oven, instead lower the temperature to 150°C convection mode.

When the cookie base has baked for 15 minutes, the edges are a bit more brown and middle of the base is half cooked. You'll notice that the cookie base will shrink a bit while cooling off. Using the convex side of a spoon, you can press the edges of the base so that it fits back in the cake pan.

Step 3: Make the filling for the Coffee Cheesecake with Chocolate Chip Cookie Base

Grab the measure & pour bowl and the spatula and stir the cream cheese together with a table spoon vanilla flavoured paste and 160g of white caster sugar. Add an egg and mix the batter until the egg is fully included in the batter. Keep repeating this process with the remaining three eggs. Next, stir the crème frache and add this to the batter. Lastly, mix the previously made coffee and low fat yoghurt through the batter. Now, pour the batter on the chocolate chip cookie base and place it in the preheated oven for 50-55 minutes.

When the cheesecake comes out of the oven, it might still be a bit soft but don't worry! When the cake cools off, it will stiffen up even further. Keep the cake in the oven for 1,5 hours with the door ajar, afterwards keep it on the counter for 1,5 hours to cool off and lastly place the cake in the fridge for at least 4 hours.

Step 4: Prepare autumn chocolates for the Coffee Cheesecake with Chocolate Chip Cookie Base

Now that the cheesecake is in the fridge, you can work on decorating this autumn treat! To decorate the cheesecake, you can make fun autumn chocolates. First of all, melt 50g of the milk chocolate au bain Marie, then add the remaining 25g. You can melt this by using the heat of the already melted chocolate melts.

Grab a spoon and fill the Silikomart Chocolate Mould Nature approximately halfway with melted chocolate. Put the mould on a shelf or board and try to knock as many air bubbles out as possible (for example, you can tap the bottom of the shelf or board with the palm of your hand). Let the chocolate cool off on the counter for about an hour and afterwards let it cool off for an hour in the fridge.

When the chocolates have cooled off for long enough, you can carefully take them out of the mould and decorate them using a foodbrush and sparkle dust golden ginger. TIP: It would be best to do this immediately before any condensation forms around the chocolates.

Step 5: Decorate the Coffee Cheesecake with Chocolate Chip Cookie Base

In order to make the whipped cream tufts on top of the cheesecake, beat 250ml whipped cream stiff with 2 table spoons granulated sugar (it is also possible to make Enchanted Cream tufts to replace the whipped cream tufts). Put the whipped cream in a decorating bag with nozzle #2M and create beautiful rosettes on top of the cheesecake. Sprinkle the tufts with some cinnamon and finish by adding the chocolate leaves.

Now, it's time to enjoy!

This recipe was made possible by Eefsfood.