White chocolate orange cheesecake

With this recipe you can make delicious white chocolate orange cheese cake! This Wilton recipe is easy to make and suitable for every occasion. Also great as a dessert, for example after a barbecue.

Boodschappenlijstje

LorAnn Clear Artificial Vanilla Extract -118 ml-
L3020
€6.49

LorAnn Bakery Emulsion Orange - 118ml
L0760
€7.49

Wilton Recipe Right® Biscuit/Brownie Pan 27,5 x 17,5cm
03-3135
€7.19

FunCakes Mix for Cookies 1 kg
F10510
€6.79

Other materials:

- 5 eggs (approx. 250 gram)
- 150 gram butter
- 1 tablespoon orange zest
- 500 gram mon chou or cream cheese
- 150 gram granulated sugar
- 3 tablespoons flower

All the ingredients need to be at room temperature. Preheat the oven to 180°C (convection oven 160°C). Knead 500 gram mix for Cookies with 150 gram butter and 1 egg to a dough. Let the dough stiffen in the fridge for at least one hour. Roll out the dough and cover the ingreased baking pan. Bake the cake in approx. 12-15 minutes.

For filling, beat 500 gram cream cheese and 150 gram sugar in large bowl until light and fluffy. Add 4 eggs one at a time; beat thoroughly after each addition. Carefully add the 120 gram melted white chocolate, 1 teaspoon vanilla extract, 1 teaspoon orange extract and 1 tablespoon orange zest; beat until smooth. Add 3 tablespoons flour; beat until just incorporated.

Pour the filling on the cake base and bake the cake approx. 25-30 minutes on 180°C. Let the cake cool down after baking and cut this in rectangles.

Made possible by Wilton.