



**Miele**

# Baked white chocolate and cherry cheesecake

By Shannon Bennett

**20 minutes**

Preparation time

**1 hour, plus resting time**

Cooking time

**12 serves**

Serves

## INGREDIENTS

75 g cultured butter, melted  
250 g Anzac biscuits, crushed  
500 g cream cheese, at room temperature  
100 g white couverture chocolate  
160 g caster sugar  
45 g cornflour  
3 eggs  
1 lemon, juiced and zested  
2 vanilla beans, scraped  
1 cup fresh, pitted cherries  
Pinch of salt  
500 g sour cream

## To serve

Fresh cherries and sour cherries

## Miele Accessories

Universal tray

## METHOD

1. Line a 23 cm x 8 cm deep, round cake tin with baking paper. Brush the paper with a little butter and set aside.
2. Add the crushed Anzacs, along with the remaining butter in a mixer until combined.
3. Press the crumb mixture into the base of the tin, tapping firmly with the base of a glass or rolling pin until the base is firmly compacted.
4. In a stand mixer with the paddle attachment, beat the cream cheese and sugar until smooth. Add the lemon juice, zest, vanilla and salt.
5. Whilst the mixture is beating, in a small saucepan, melt the white chocolate on low heat, Induction setting 1-2.
6. Whilst still beating, add the cornflour to the cream cheese mixture, and then add the eggs, one at a time, beating each time just until smooth.
7. Add the white chocolate to the cream cheese mixture, making sure to get the chocolate fully incorporated. Fold the sour cream into the mixture to combine.
8. Scatter half of the cherries onto the base, making sure to have them evenly around the cake. Pour over half of the cheesecake mix. Add the rest of the cherries before pouring the rest of the cheesecake mixture over the top. Gently tap the tin on the bench to remove any air bubbles.
9. Select combination Mode: Fan Plus + 125°C + 1 hour + 75% Moisture.
10. Place the cake tin on the universal tray, and then place into the Steam Combination Oven on shelf position 2.
11. Once finished, leave in the Oven for a further 20 minutes. Remove from the Oven and allow to cool to room temperature before placing into the refrigerator to cool completely.
12. Serve with fresh and sour cherries.

## Hints and tips

- Cheesecake will keep for up to 5 days in the refrigerator.
- If you don't have a Steam Combination Oven, you can bake on Fan Plus at 130°C for 1 hour 30 minutes.
- Shannon recommends using a microplane for zesting citrus.