

Chocolate Cheesecake Birthday Cake



Let's get started

On the day before start with the cheesecake filling.

Whisk 250g cream cheese until soft, add 80g sugar and 20g flour. Add 60ml double cream and at the end whisk in the egg. Put the mixture into a baking pan and bake at 180°C for about 20 minutes. Let cool completely and put it into the freezer. Start with the other cheesecake layer as before.

For the sponge Pour milk into a pan and bring to the heat, add butter and chocolate and melt the mixture. Now add the sugar and cocoa and whisk well. Now whisk the eggs in a big bowl until light and fluffy, add the creme fraiche. Now add the cocoa mixture. Mix the flour, salt and soda and sieve it into the rest of the dough. Mix well. Put all of the mixture into a baking pan and bake at 175°C 60-70 minutes. After 30 minutes put some tinfoil over the sponge to prevent it from burning or getting too dark. Let the cake completely cool and drop the sponge. Cut it twice to have three equal chocolate sponge layers.

Melt the chocolate, icing sugar and cocoa together with 100ml of double cream. Mix well and let cool.

Now beat 100ml double with 20g icing sugar. Put the cake together. 1 layer of chocolate sponge, one layer of cheesecake, some of the cream and another layer of chocolate sponge... On top of the last sponge layer put the rest of the cream and let it rest in the fridge for an hour.

Now beat the rest of the cream and slowly add the chocolate-cream-mixture, keep beating until the mixture is fluffy and thick. Cover all of the cake with the chocolate ganache. Decorate the top with a star nozzle. Blend the oreo cookies and sprinkle over the whole cake.

Serve cold.

Shopping List

For the chocolate sponge:

250ml Milk
250g Butter
75g Cocoa
50g dark chocolate
300g brown sugar
150ml Creme Fraiche
2Eggs
Vanilla essence
3TL baking soda
275g flour
Pinch of Salt

For the Cheesecake filling

500g cream cheese
160g sugar
Vanilla essence
Pinch of cinnamon
40g flour
120ml double cream
2 Eggs

30g icing sugar
100ml double cream

For the chocolate ganache:

50g icing sugar
30g cocoa
100g chocolate
250ml double cream

3-4 Oreos (without filling)