



# Faker To Baker Lemon and White Chocolate Layer Cheesecake

about 1 - 10 slices



Difficult

● up to 60 Min.



## Ingredients:

### Ingredients for Sponge Cake:

150 g Dr. Oetker 26% White Chocolate  
10 g Dr. Oetker Baking Powder  
75 g Ground Almonds  
65 g Caster Sugar  
2 tsp Dr. Oetker Madagascar Vanilla Extract  
2 tsp Dr. Oetker Madagascar Vanilla Extract  
2 Medium Eggs  
75 g Salted Butter  
100 ml Whole Milk

### To Decorate Select From The Following:

480 g Dr. Oetker 26% White Chocolate 330g for Cheesecake & 150g to decorate  
Dr. Oetker Yellow Extra Strong Food Colour Gel  
250 g Full Fat Cream Cheese  
125 ml Double Cream  
about 10 ml Lemon Juice

## 1 Method:

Preheat the oven to 170°C (150°C Fan oven, 325 F, gas 3). Lightly grease 2 x deep 15cm (6inch) loose-bottomed, round cake tins with butter. Break the White Chocolate into a heatproof bowl and place over a saucepan of simmering water until melted. Remove from the water and leave aside.

2 Sift the flour and baking powder into a mixing bowl, stir in the ground almonds, sugar and Vanilla Extract. Make a well in the centre. Gradually mix in the eggs, melted butter and milk until well blended then add the melted White Chocolate and mix well until thoroughly blended.

3 Divide the mixture between the cake tins, smooth the tops and bake in the oven for about 30 minutes, until slightly risen, firm to the touch and lightly golden. Leave to cool for 5 minutes then turn on to a wire rack to cool completely.



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- 4 To decorate, line one of the cake tins with a double layer of cling film so that it overlaps the sides. Trim away the domes from the cakes to level the surface (keep the trimmings for truffles or cake pops) and carefully push one of the cold cakes into the bottom of the tin and set aside. Melt the White Chocolate as above.
- 5 Line a board with a sheet of parchment and pour 150g of melted white chocolate into the centre. Drizzle with a few drops of Yellow Gel Food Colour and then spread gently with a palette knife to marble the colour into the chocolate to make a rectangle approx. 20 x 12cm (8 x 5inxh). Tap the board on the work surface to settle the chocolate and put in a cool place to set.
- 6 Put the cream cheese in a bowl and mix in the cream and Lemon Juice until well blended and thickened. Add the remaining melted chocolate (330g) and mix well.
- 7 Spread two thirds of the mixture over the cake in the tin and tap the tin on the work surface to make sure the cheese mixture settles all over the cake. Gently sit the other cake on top and push down gently to ensure all the layers stick together. Carefully pile the remaining cheese mixture on top and spread just to the edge of the cake, and chill for at least 2 hours until set.
- 8 To serve, carefully remove the cake from the tin using the cling film; discard the cling film and transfer the cake to a serving plate.
- 9 Carefully cut the marbled white chocolate into shards with a sharp knife and use to decorate.

