



Red Velvet-White Chocolate Cheesecake

Yield: Makes 12 servings

Total time: 13 Hours, 45 Minutes

CHEESECAKE LAYERS:

2 (8-in.) round disposable aluminum foil cake pans
12 oz. white chocolate
½ cup heavy cream
2 ½ lbs. cream cheese, softened
1 cup granulated sugar
2 large eggs
1 Tablespoon vanilla extract

RED VELVET LAYERS:

1 cup butter, softened
2 ½ cups granulated sugar
6 large eggs
3 cups all-purpose flour
3 Tablespoons unsweetened cocoa
¼ teaspoon baking soda
8 oz. sour cream
2 teaspoons vanilla extract
2 oz. red liquid food coloring
3 (8-in.) round cake pans

WHITE CHOCOLATE FROSTING:

8 oz. white chocolate, chopped
½ cup boiling water
1 cup butter, softened
32 oz. powdered sugar, sifted
1/8 teaspoon table salt

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Preparation

Cheesecake Layers: Preheat oven to 300°. Line bottom and sides of 2 disposable cake pans with film, allowing 2 to 3 inches to extend over sides; lightly spray film.

Microwave white chocolate morsels and heavy cream in a microwave-safe bowl and cool 10 minutes.

Beat cream cheese and sugar until creamy. Scrape sides down. Add eggs, 1 at a time, beating just until yellow disappears after each addition. Stir in melted white chocolate and vanilla. Pour into prepared pans.

Bake at 300° for 30 to 35 minutes or until almost set. Turn oven off. Let cheesecakes stand in oven, with door closed, 30 minutes. Remove from oven to wire racks; cool completely (about 1 ½ hours). Cover and freeze 24 hours to 2 days.

Prepare Red Velvet Layers: Preheat oven to 350°. Beat butter and 2 ½ cups sugar, beating until light and fluffy. Add eggs, 1 at a time, beating just until blended after each addition.

Stir together flour, cocoa and baking soda. Add to butter mixture alternately with sour cream, beginning and ending with flour mixture. Beat at low speed just until blended after each addition. Stir in vanilla and food coloring. Spoon batter into 3 greased and floured 8-inch cake pans.

Bake at 350° for 20 to 24 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes. Remove from pans to wire racks; cool completely (about 1 hour).

Frosting: Whisk together chocolate and ½ cup boiling water until chocolate melts. Cool for 20 minutes. Beat butter and chilled chocolate mixture at low speed until blended. Beat at medium speed 1 minute. Increase speed to high; beat 2 to 3 minutes or until fluffy. Gradually add powdered sugar and salt. Increase speed to high; beat 1 to 2 minutes or until smooth and fluffy.

Assemble Cake: Place a layer Red Velvet on a serving platter. Top with a layer Cheesecake. Repeat with remaining layers of Red Velvet and Cheesecake, alternating and ending with Red Velvet on top. Spread top and sides of cake with White Chocolate Frosting. Store in refrigerator.

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