

Red Velvet Cheesecake

Prep Time: 35 minutes

Cook Time: 2h 35 minutes

Total Time: 3h 10 minutes



Ingredients

- 1 box red velvet cake mix plus ingredients called for on the back of the box
- 454g cream cheese softened
- 1/3 cup sour cream
- 1 tbsp flour
- 2 tsp vanilla extract
- 1/4 tsp salt
- 2 cups heavy cream
- 4 tbsps powdered sugar
- 2 tsp vanilla
- 2/3 cup sugar
- 2 large eggs

Directions

1. Preheat oven to 180 C.
2. Spray a 9 inch springform cake pan with baking spray.
3. Prepare red velvet cake batter as written on the back of the box.
4. Next, pour the cake batter in the prepared cake pan.
5. Bake for about 30 minutes.
6. Let cool while in cake pan, then remove.
7. In a large bowl using a hand mixer or t stand mixer,, beat cream cheese and sugar until well combined.
8. Now add in one egg at a time.
9. Next, add sour cream, flour, vanilla, and salt and mix until well combined.
10. Line a 9 inch springform pan with parchment paper.
11. Pour the filling into a cake pan and bake for about 1 hour. *The center will still be jiggly!*
12. Let cool slightly, then transfer to the freezer to cool completely and firm up before assembling.
13. Place the red velvet layer on the bottom, and top with the cheesecake layer.
14. Add all the ingredients to a mixing bowl.
15. Next, combine all of the ingredients needed for the frosting.
16. Mixed until fluffy, and well combined.
17. Spread the whipped cream over the top of the cheesecake.
18. Optional - Use a decorators pastry tip to create whipped dollops on the edge.
19. Garnish with red velvet cake crumbs.
20. Let sit for 1 hour.
Serve, and enjoy!