



PREP: 30 mins
COOK: 25 mins
SERVES: 12

Gingerbread Cheesecake Slice

This delicious baked cheesecake recipe is perfect for cheesecake lovers looking to add a delicious festive twist to their cheesecake this season. **RECIPE NOTE:** This recipe requires at least 4 hours of cooling time, or even better - make the day before.

Ingredients

Gingerbread Base

120g unsalted butter, softened
1/3 cup (80g) brown sugar, firmly packed
1/3 cup (85mL) treacle syrup
1 tsp Queen Natural Vanilla Paste with Seeds
1 egg
2 cups plain flour
1 1/2 tsp ground ginger
1/2 tsp ground cinnamon
1/4 tsp ground cloves
tsp bicarb soda

Method - Preparation of tin and oven

STEP 1

Preheat oven to 170°C (fan-forced).

STEP 2

Grease and line a brownie tin (20cm x 28cm) with baking paper allowing for 2cm overhang to make it easier remove the slice from the tin.

Method - Gingerbread base and topping

STEP 1

To make the gingerbread base and topping, beat the butter and sugar together in the bowl of a stand mixer on medium speed until fluffy and lighter in colour (about 5-7 minutes).

STEP 2

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Ingredients

Pinch of salt

Cream Cheese Filling

500g cream cheese, softened

2/3 cup (150g) caster sugar

1 tbsp plain flour

2 eggs

1 tsp Queen Natural Vanilla Paste with Seeds

Method - Gingerbread base and topping

Add treacle, vanilla bean paste and egg, and mix until well combined.

STEP 3

Add the flour, spices, bicarb soda and salt and mix until just combined (being careful not to overmix).

STEP 4

Press 2/3 of the gingerbread dough in the base of the tin and level the top with an offset spatula or spoon. Set aside the remaining dough for the top of the cheesecake layer.

Method - Cheesecake layer

STEP 1

For the cheesecake layer, beat the cream cheese in the bowl of a stand mixer until combined. Add the sugar and flour and mix for 2 minutes, scraping down the sides as required. Add the eggs and vanilla and mix until just combined.

STEP 2

Spread the cheesecake layer evenly over the biscuit base and then crumble the remaining gingerbread dough on top of the cheesecake mixture. Bake for 40-45 mins until the edges are set. If it is browning too quickly cover with foil for the remaining bake.

STEP 3

Let the slice cool completely in the pan then cover and refrigerate for 4 hours or overnight.

Method - Serving

STEP 1

Remove from the pan, cut into 12 x 6cm squares and serve.

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