



PREP: 40 min
COOK: 55 min
SERVES: 12

Carrot Cake Cheesecake

Piled high with whipped vanilla cream and a sprinkle of crunchy pecan praline, this cheesecake is a truly decadent reinterpretation of classic flavours!

Ingredients

Crust

150g ginger snap or butternut biscuits
60g butter, melted

Cheesecake

200g carrots, peeled, chopped (2 medium carrots)
1 tsp Queen Vanilla Bean Paste
1 tsp ground cinnamon
¼ tsp ground nutmeg
Pinch of ground cloves
1 cup (160ml) thickened cream
500g cream cheese, cubed, room temperature

Method - Carrot Cake & Crust

STEP 1

Place carrots in a small saucepan and just cover with water. Bring to a boil, before reducing heat and allowing to simmer for 20 minutes or until tender. Drain and set aside to cool.

STEP 2

Preheat oven to 150°C (fan forced). Grease and line a 20cm round cake tin with baking paper.

STEP 3

Place biscuits in food processor and process to a fine crumb. Add butter and process to combine. Press mixture into base of prepared tin and refrigerate for 10 minutes.

STEP 4

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Ingredients

cup (75g) brown sugar, firmly packed
cup (75g) caster sugar
4 large eggs

Pecan Praline

2 tbsp (40ml) water
1 [tbsp Queen Glucose Syrup](#)
cup (75g) caster sugar
 $\frac{3}{4}$ cup (90g) pecans, chopped

Whipped Cream

600ml thickened cream
3 tbsp icing sugar
2 [tsp Queen Vanilla Bean Paste](#)

Method - Carrot Cake & Crust

Process cooled carrots, Vanilla Bean Paste, Cinnamon and spices in food processor until combined. With motor running, slowly pour in cream. Add cream cheese and process for 30 seconds or until smooth. Add sugars and process to combine. Add eggs and process until incorporated, do not over mix.

STEP 5

Pour over chilled base and bake for 55 minutes or until center has a slight wobble. Turn off the oven and allow to cool with door ajar for 1 hour. Remove from oven and allow to cool to room temperature before for chilling overnight in the refrigerator.

Method - Praline

STEP 1

Line a baking tray with baking paper. Combine water, Glucose Syrup and sugar in a saucepan over a low heat until sugar has dissolved. Increase heat to medium and cook for approximately 4-5 minutes or until mixture starts to golden. Quickly mix in pecans and pour onto prepared tray. Allow to cool.

STEP 2

Cut praline into smaller pieces and in a food processor, pulse praline into smaller chunks.

Method - Cream

STEP 1

Combine cream, sugar and Vanilla Bean Paste and whip to firm peaks. Top cheesecake with whipped cream and sprinkle with pecan praline to serve.

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