



# Passionfruit crumble cheesecake

By Kirsten Tibballs

#### 40 minutes

Preparation time

#### 1 hour 10 minutes

Cooking time

10

Serves

### **INGREDIENTS**

# Vanilla cake

1 egg 80 g caster sugar 1 tsp vanilla bean paste 50 g plain flour ¼ tsp baking powder Pinch of ground cinnamon 25 ml fresh cream 35% fat 15 g unsalted butter, melted

# **Passionfruit**Cheesecake

225 g cream cheese, room temperature and cubed 72 g caster sugar 18 g brown sugar 2 eggs 110 ml fresh cream 35% fat 300 ml sour cream 68 g passionfruit juice

# Cinnamon crumble

40 g unsalted butter 50 g brown sugar Pinch of salt flakes Pinch of cinnamon 75 g plain flour

#### To serve

Icing sugar, for dusting

# **METHOD**

#### Vanilla cake

- 1. Preheat the oven on Fan Plus at 160°C.
- 2. In the bowl of a freestanding mixer fitted with a whisk attachment, whip the egg, sugar and vanilla until light and creamy.
- 3. Meanwhile, sieve the flour, baking powder and cinnamon and set aside.
- 4. Warm the cream in the microwave, then slowly pour it over the egg mixture while whisking. Once added, continue to whisk for a further minute.
- 5. Remove from the mixer, add the sieved ingredients and fold through by hand.
- 6. Mix a small amount of the cake batter into the melted butter before folding it back through the cake batter.
- 7. Pour the batter into a greased and lined cake tin, 18 cm in diameter.
- 8. Bake in the preheated oven on shelf position 4 for 15-17 minutes, until golden in colour and the cake bounces back when gently pressed in the centre.
- 9. Allow to sit at room temperature for 10 minutes before placing the cheesecake mixture on top.

#### Passionfruit cheesecake

- 1. In the bowl of a freestanding mixer with a whisk attachment, whip the cream cheese for approximately 3 minutes, until smooth and creamy.
- 2. Add the caster and brown sugar and mix for a further 2 minutes.
- 3. Add the eggs, one at a time, mixing on low speed until completely incorporated. Scrape down the sides of the bowl as required.
- 4. While whisking on low speed, add the cream, sour cream and passionfruit. Mix to combine.
- 5. Pour the cheesecake over the prepared vanilla cake, cover the tin with foil. Place in the steam oven and Steam at 100°C for approximately 40 minutes. The steamed cheesecake will be soft and have a wobble.
- 6. Allow to cool at room temperature for 1 hour before placing into the refrigerator for a minimum of 6 hours to set.

#### Cinnamon crumble

- 1. Preheat the oven on Fan Plus at 170°C.
- 2. Place all the ingredients into a bowl.
- 3. With clean hands, combine the ingredients until there are no lumps of butter remaining and it comes together as a crumble.
- 4. Spread the crumble over the baking tray and bake in the preheated oven on shelf position 3 for 15-18 minutes, until golden-brown in colour.

# To serve

- 1. Just prior to serving, top the chilled cheesecake with the cinnamon crumble.
- 2. Dust with icing sugar.

# Hints and tips

• The crumble can be made in advance and frozen either raw or baked.