

Cannoli Cheesecake with Stenby Cream Topping



INGREDIENTS

FOR THE CRUST

2 CUPS CRUSHED CANNOLI SHELLS (OR GRAHAM CRACKERS)

1/4 CUP GRANULATED SUGAR

1/2 CUP UNSALTED BUTTER, MELTED

FOR THE FILLING

900G OF STENBY CHEESE. (CAN SUBSTITUTE WITH CREAM CHEESE.)

1 1/4 CUPS GRANULATED SUGAR

1/4 CUP SOUR CREAM

1 TEASPOON VANILLA EXTRACT

1/4 TEASPOON GROUND CINNAMON

4 LARGE EGGS

1/2 CUP MINI CHOCOLATE CHIPS

1/2 CUP CHOPPED PISTACHIOS

FOR THE CANNOLI CREAM TOPPING

1 CUP STENBY CHEESE

1/2 CUP POWDERED SUGAR

1/2 TEASPOON VANILLA EXTRACT

1/4 CUP MINI CHOCOLATE CHIPS

1/4 CUP CHOPPED PISTACHIOS

INSTRUCTIONS

1. PREHEAT YOUR OVEN TO 160°C. GREASE A 9-INCH SPRINGFORM PAN.

2. IN A MEDIUM BOWL, COMBINE THE CRUSHED GRAHAM CRACKERS, SUGAR, AND MELTED BUTTER. PRESS THE MIXTURE INTO THE BOTTOM OF THE PREPARED SPRINGFORM PAN. BAKE FOR 10 MINUTES, THEN REMOVE FROM THE OVEN AND LET IT COOL.

3. IN A LARGE BOWL, BEAT THE STENBY CHEESE AND SUGAR TOGETHER UNTIL SMOOTH. ADD THE SOUR CREAM, VANILLA EXTRACT, AND CINNAMON, AND MIX UNTIL WELL COMBINED. ADD THE EGGS ONE AT A TIME, MIXING WELL AFTER EACH ADDITION. FOLD IN THE MINI CHOCOLATE CHIPS AND CHOPPED PISTACHIOS.

4. POUR THE FILLING OVER THE CRUST IN THE SPRINGFORM PAN. SMOOTH THE TOP WITH A SPATULA. PLACE THE PAN ON A LARGE PIECE OF FOIL AND FOLD THE FOIL UP THE SIDES OF THE PAN. PLACE THE FOIL-WRAPPED PAN IN A LARGE ROASTING PAN.

5. FILL THE ROASTING PAN WITH HOT WATER SO THAT IT REACHES HALFWAY UP THE SIDES OF THE SPRINGFORM PAN. THIS WILL HELP PREVENT THE CHEESECAKE FROM CRACKING.

6. BAKE THE CHEESECAKE FOR 1 HOUR AND 15 MINUTES, OR UNTIL THE EDGES ARE SET AND THE CENTRE IS SLIGHTLY JIGGLY. TURN OFF THE OVEN AND LET THE CHEESECAKE SIT IN THE OVEN WITH THE DOOR CLOSED FOR 1 HOUR.

7. REMOVE THE CHEESECAKE FROM THE OVEN AND LET IT COOL TO ROOM TEMPERATURE. ONCE COOLED, REFRIGERATE THE CHEESECAKE FOR AT LEAST 4 HOURS OR OVERNIGHT.

8. TO MAKE THE CANNOLI CREAM TOPPING, COMBINE THE STENBY CHEESE, POWDERED SUGAR, AND VANILLA EXTRACT IN A BOWL. MIX UNTIL SMOOTH. SPREAD THE CANNOLI CREAM OVER THE TOP OF THE CHILLED CHEESECAKE. SPRINKLE WITH MINI CHOCOLATE CHIPS AND CHOPPED PISTACHIOS.

9. RUN A KNIFE AROUND THE EDGE OF THE PAN TO LOOSEN THE CHEESECAKE, THEN REMOVE THE SIDES OF THE SPRINGFORM PAN. SLICE AND SERVE.