

Creamy Dulce de Leche Cheesecake

A super creamy Cheesecake just like in Cheesecake Factory

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INGREDIENTS

- 120g digestive cookies (I use the whole meal ones) or butter cookies
- 50g melted butter cooled

- 600g cream cheese at room temperature
- 1 can dulce de leche (about 400g)
- 3 eggs at room temperature
- 200g creme fraiche at room temperature
- 3 tbsp flour or corn starch



DIRECTIONS

1. Crush the cookies in a blender or put them into a freezer bag and crush with a rolling pin. Make sure you don't have any big cookie pieces left in your crumb.
2. Melt the butter and allow it to cool slightly.
3. Add the cookie crumb to the cooled butter and mix well until you have a smooth paste like consistency.
4. Cover a 20cm baking tin with parchment paper. Press the cookie crumb into the base of the cake tin so that you have a smooth base for the cheesecake (see video).
5. To make the filling make sure all ingredients are at room temperature. Add cream cheese and dulce de leche to a medium bowl and whisk with a hand mixer until well combined.
6. Add eggs one at a time, mixing for at least one minute in between additions.
7. Then add the crème fraiche and mix until well combined.
8. Sift in the flour or the corn starch and mix again until combined.
9. Pour the filling over the base, smoothen the top and tap the cake tin onto the table a couple of times to release any air bubbles.
10. Turn the oven to 180°C bottom top heat. Then lower the temperature to 160°C just before putting the cake in the oven.
11. Boil about 1.5 liters of water, put an oven proof casserol dish in the oven and pour the hot water into it. Then add an oven rack on top of it and place the cake there.
12. Bake the cheesecake for 50 minutes, then open the oven door just slightly (you can put two oven mittens in between the oven door) and allow the cake to still be in the oven for about 30-40 minutes.
13. Remove the cake from the oven and allow to cool completely before cooling it in the fridge. Preferably cool the cake in the fridge over night before serving.
14. Remove the cake from the fridge and allow to come to room temperature for at least 30 minutes before serving, that way the cheesecake will be the creamiest.