

Creamy Cranberry Cheesecake

with Homemade Caramel Sauce

Author: Elisa | [inthekitchenwithelisa](http://inthekitchenwithelisa.com)

INGREDIENTS

(makes 10-12 pieces)

- 120g spekulatius (gingerbread, original digestive) cookies
- 50g melted butter
-
- 300g cranberries
- 50ml water
- 150g sugar
- 500g cream cheese (at room temperature)
- 3 eggs
- 200g crème fraîche (at room temperature)
- 20g corn starch or flour

- 200g raw cane sugar (unrefined)
- 100g butter
- 100ml whipping cream (30% fat)

- 200g crème fraîche
- 50g cranberries



DIRECTIONS

1. Cook the cranberries with sugar and water covered in a small pot over medium heat until they have softened. This will take about 10-15 minutes. Puree the cranberries with an immersion blender if you like and leave to cool completely.
2. Crush the cookies with a standing mixer or using a rolling pin like I did (see video) and mix well with the cooled melted butter.
3. Cover a 20cm baking tin with parchment paper and spread the cookie crumb evenly over the base pressing with your hand (see video).
4. For the filling mix the cream cheese and the cooled cranberry puree with a hand mixer until well combined. Then add eggs one at a time mixing for about a minute after each addition. Now add the crème fraîche and vanilla paste and mix well. Sift in the corn starch and mix again shortly until it has combined. (TIP: The cream cheese, crème fraîche and the eggs should all be at room temperature.)
5. Heat the oven to 180°C bottom top heat.
6. Pour the filling over the cookie base and even out the top. Then drop the cake tin a couple of times on the table to release any air bubbles (see video).
7. Lower the oven temperature to 160°C bottom top heat. Take a big oven proof dish with high borders, place it on the bottom shelf of the oven and carefully fill it with about 1,5 litres of boiling water. Then put an oven rack on top and place the cheesecake on it.

8. Bake the cheesecake for 50 minutes. Then open the oven door a little (just so that your oven mittens will fit in between) and leave the cheesecake in the oven for another 30-40 minutes.
9. (TIP: Stay away from the oven door when you open it, the steam that has build in the oven from the water can burn you very bad.)
10. Remove the cheesecake from the oven and allow to cool completely in room temperature. Then cool in the fridge overnight.
11. To make the caramel sauce, melt the raw cane sugar in a small pot over medium heat. In this recipe you only want to melt the sugar and not cook it further like when making caramel sauce with white sugar. Once the sugar has melted add butter and mix well until combined. Then remove from the heat, add the cream and mix well until combined. Allow to cool.
12. Mix two tablespoons of caramel sauce with 200g crème fraîche with a hand mixer in a small bowl until combined.
13. Take the cheesecake out of the fridge and allow to come to room temperature for about 30 minutes (do this step only if you are serving the cheesecake right away). Remove the cheesecake from the cake tin, cover it with the caramel crème fraîche, decorate with some cranberries and some more caramel sauce. You can optionally cut the cheesecake and only then pour some caramel sauce on each cheesecake piece before serving.

TIP. If you are planning to serve the cheesecake later, decorate it but leave the caramel sauce out. Then you can store it in the fridge until serving. Remember to remove it to room temperature for about 30 minutes before serving. Cut the cheesecake into pieces and pour over some caramel sauce. You lightly heat the caramel sauce if it is too thick for pouring.