Red velvet cheesecake
by Eric Lanlard

Ingredients for the cake

Melted butter, to grease

185g butter, at room temperature

155g caster sugar

2 eggs

115g self-raising flour, sifted

40g plain flour, sifted

2 tablespoons cocoa powder

¼ teaspoon bicarbonate of soda

125ml buttermilk

2 tablespoons red food colouring

Oil, to grease

White chocolate curls, to decorate

Ingredients for the cheesecake filling

250g cream cheese, at room temperature

70g caster sugar

2 tablespoons fresh lemon juice

2 tablespoons warm water

1½ teaspoons gelatine powder

300ml double cream

Ingredients for the cream cheese frosting

250g cream cheese, at room temperature

60g butter, at room temperature

80g icing sugar, sifted

¼ teaspoon vanilla extract

Method

Preheat oven to 180°C. Brush a round 22cm (base measurement) cake pan with melted butter. Line the base with non-stick baking paper.

Use an electric beater to beat butter and sugar in a bowl until pale and creamy. Add eggs, one at a time, beating well after each addition. Combine the self-raising flour, plain flour, cocoa powder and bicarbonate of soda in a bowl. Stir flour mixture and buttermilk, in alternating batches, into butter mixture. Stir in food colouring. Spoon mixture into pan. Bake for 35–40 minutes or until a skewer inserted into centre comes out clean. Cool slightly. Transfer to a wire rack to cool completely. Cut cake in half horizontally. Trim the top.

To make the filling, use an electric beater to beat cream cheese, sugar and lemon juice in a bowl until smooth. Place the water in a heatproof jug. Add the gelatine. Place the jug in a saucepan and add boiling water to come halfway up the side of the jug. Stir until the gelatine dissolves. Add to the filling and beat until combined. Use an electric beater to beat the cream in a bowl until soft peaks form. Fold into the cream cheese mixture. Brush a round 22cm (base measurement) cake pan with oil. Line base and side with plastic wrap, allowing side to overhang. Place cake base, cut side up, in pan. Spread with filling. Top with cake top. Fold over plastic wrap. Place in the fridge overnight to chill.

To make the frosting, use an electric beater to beat the cream cheese, butter, sugar and vanilla in a bowl until well combined.

Turn cake onto a serving plate. Spread with frosting. Decorate with leftover sponge crumbs.