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Baklava Cheesecake

## Introduction

Baklava cheesecake is an exquisite dessert that combines the rich, flaky texture of traditional baklava with the creamy indulgence of cheesecake. This delightful dish showcases layers of phyllo dough, a sweet nut mixture, and a luscious cream cheese filling, all drizzled with honey syrup for a finish that is simply irresistible. Perfect for special occasions or a sweet treat at home, baklava cheesecake is a unique twist on two beloved desserts.

## Detailed Ingredients with measures

Phyllo dough - 1 package (about 1 pound), thawed  
Unsalted butter - 1 cup, melted  
Ground nuts (walnuts or pistachios) - 1 cup  
Granulated sugar - 1 cup  
Ground cinnamon - 1 teaspoon  
Cream cheese - 2 packages (8 ounces each), softened  
Granulated sugar - 1 cup (for filling)  
Vanilla extract - 1 teaspoon  
Eggs - 3 large  
Honey - 1 cup (for syrup)  
Water - 1 cup  
Lemon juice - 1 tablespoon  
Chopped nuts - for garnishing (optional)

## Prep Time

The preparation time for baklava cheesecake is approximately 30 minutes. This includes assembling the layers of phyllo dough and preparing the cheesecake

filling.

## **Cook Time, Total Time, Yield**

The cook time is about 50 minutes. Therefore, the total time to make baklava cheesecake is roughly 1 hour and 20 minutes. This recipe yields 12 servings, making it an excellent choice for gatherings or family desserts.





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## **Detailed Directions and Instructions**

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