



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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