



# Baklava Cheesecake



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## 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

## Prepare the Baklava Layer

Begin by preheating your oven to 350°F (175°C). In a large mixing bowl, combine melted butter and finely chopped nuts. Stir in cinnamon for flavor.

## Layer the Phyllo Dough

Unroll the phyllo dough and cut it to fit your baking dish. Brush the bottom of the dish with melted butter and place the first sheet of phyllo on top. Repeat this process, layering sheets and brushing each with melted butter, until you have about 8-10 sheets layered.

See also Chocolate Dump Cake

## Add the Nut Mixture

Spread half of the nut mixture evenly over the phyllo layers in the baking dish.

## Continue Layering Phyllo

Continue layering phyllo sheets on top of the nut mixture, brushing each sheet with melted butter. After layering 8-10 sheets, add the remaining nut mixture and then layer more phyllo on top as before.

## Final Baking

Finish with a final layer of phyllo, making sure to brush the top layer with butter. Cut the assembled baklava into diamond-shaped pieces. Bake in the preheated oven for 30 to 40 minutes until golden brown.

### Prepare the Cheesecake Layer

While the baklava is baking, blend cream cheese, sugar, and sour cream until smooth. Add eggs one at a time, mixing well after each addition. Stir in vanilla extract.

### Combine with Baklava

Remove the baklava from the oven and pour the cheesecake mixture over the top, spreading evenly. Return to the oven and bake for an additional 45 minutes, or until the cheesecake is set.

### Cool and Serve

Once baked, remove the cheesecake baklava from the oven and let it cool at room temperature. Refrigerate for several hours or overnight before serving.

## Notes

### Phyllo Dough Handling

Keep the phyllo dough covered with a damp cloth while working to prevent it from drying out.

### Nuts Options

You can use a mix of walnuts and pistachios for a richer flavor or stick to one type of nut based on your preference.

### Serving Suggestions

For an extra touch, drizzle honey or a simple syrup over the top before serving.



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# Cook techniques

## Layering Phyllo Dough

Carefully layer sheets of phyllo dough, brushing each layer with melted butter to achieve a flaky texture.

See also Carrot Cake Roll with Cream Cheese Frosting Filling

## Cheesecake Preparation

Blend cream cheese with sugar and eggs until smooth before spreading over the phyllo layers for a creamy filling.

## Baking

Bake the assembled baklava cheesecake until the top is golden and set, ensuring the perfect balance between the crust and filling.

## Drizzling Syrup

Prepare a sugar syrup to drizzle over the baked cheesecake to add sweetness and enhance flavor.

# FAQ

## Can I use store-bought phyllo pastry?

Yes, using store-bought phyllo pastry saves time and ensures consistent results.

## How do I store leftover baklava cheesecake?

Store any leftovers in an airtight container in the refrigerator for up to a

week.

**Can I freeze baklava cheesecake?**

Yes, you can freeze it. Make sure to wrap it tightly, and it can last up to 3 months in the freezer.

**What is the best way to cut baklava cheesecake?**

Use a sharp knife and wipe it clean between cuts to ensure neat slices.

**Can I make this recipe gluten-free?**

Yes, you can substitute gluten-free phyllo dough, although the texture may vary slightly.



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## Conclusion

The Baklava Cheesecake is a delicious fusion of two beloved desserts, bringing together the rich, nutty flavors of baklava with the creamy texture of cheesecake. This unique combination is guaranteed to impress anyone looking for a decadent dessert that offers both familiarity and excitement. It's perfect for festive occasions or as a delightful treat to share with friends and family.

## More recipes suggestions and combination

### **Chocolate Baklava Cheesecake**

Combine the sweet and nutty layers of traditional baklava with a velvety chocolate cheesecake for a rich twist.

### **Pistachio Baklava Bars**

Create a nutty dessert bar that uses the baklava base and layers it with a creamy cheesecake filling flavored with pistachios.

See also [Summer Cheese Board Ideas for Entertaining](#)

### **Fruit Topped Baklava Cheesecake**

Add a refreshing touch by topping your cheesecake with seasonal fruits such as berries or mango for an added burst of flavor.

### **Maple Walnut Cheesecake**

Infuse a maple flavor into the cheesecake layer and use chopped walnuts to enhance the baklava experience.

### Mini Baklava Cheesecakes

Make individual-sized baklava cheesecakes in muffin tins for easy serving and a fun presentation.



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