



# Jelly Cheesecake



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## Introduction

The confitur cheesecake is a delightful dessert that combines the traditional richness of a classic cheesecake with the unique twist of fruit preserves. This recipe offers a creamy texture and sweet flavor profile, making it a perfect treat for any occasion. Whether you're celebrating a birthday, enjoying a family gathering, or simply craving something sweet, this cheesecake will surely impress your guests.

## Detailed Ingredients with measures

- Cream cheese: 600 grams
- Sugar: 150 grams
- Eggs: 4
- Vanilla extract: 1 teaspoon
- Sour cream: 200 grams
- Biscuit crumbs: 200 grams
- Unsalted butter: 100 grams, melted
- Fruit preserves (any flavor you prefer): 300 grams

## Prep Time

The preparation time for this confitur cheesecake is approximately 30 minutes.

## Cook Time, Total Time, Yield

The cook time is about 45 minutes, resulting in a total time of 1 hour

and 15 minutes. This recipe yields one 26 cm cheesecake, serving 8 to 10 people.

Enjoy your baking experience and indulge in the fantastic flavors of this confitur cheesecake!





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## Detailed Directions and Instructions

### Prepare the Crust

1. Preheat the oven to 180°C (350°F).
2. Crush the digestive biscuits until they resemble fine crumbs.
3. Melt the butter and combine it with the crushed biscuits.
4. Press the mixture firmly into the bottom of a springform pan to form an even layer.
5. Bake the crust for about 10 minutes, then let it cool.

### Make the Cheese Mixture

1. In a large mixing bowl, combine the cream cheese and sugar. Mix until smooth.
2. Add the eggs one at a time, mixing well after each addition.
3. Incorporate the vanilla extract and lemon juice into the mixture.
4. Finally, mix in the sour cream until fully combined.

See also [Goey Cinnamon Cream Cheese Muffins](#)

### Assemble the Cheesecake

1. Pour the cheese mixture over the cooled crust in the springform pan.
2. Smooth the top with a spatula for an even surface.

### Bake the Cheesecake

1. Bake the cheesecake in the preheated oven for approximately 60 minutes or until set.
2. The center should still be slightly jiggly but firm around the edges.
3. Once baked, turn off the oven and leave the cheesecake inside for 1 hour to cool gradually.

**Cool and Refrigerate**

1. After cooling, remove the cheesecake from the oven and let it cool to room temperature.
2. Cover the cheesecake and refrigerate it for at least 4 hours, preferably overnight.

**Add Topping**

1. Once chilled, spread your desired jam or confiture evenly over the top of the cheesecake.
2. You can garnish with fresh fruits if desired.

**Serve**

1. Carefully remove the cheesecake from the springform pan before slicing.
2. Serve chilled and enjoy.

**Notes****Substitutions**

- You can use different types of biscuits for the crust if preferred.
- Feel free to use any flavor of jam or confiture that complements the cheesecake.

**Storage**

- The cheesecake can be stored in the refrigerator for up to 5 days.
- It is best enjoyed within the first few days for optimal flavor and texture.

### **Tips for Best Results**

- Ensure all ingredients are at room temperature before mixing for a smoother texture.
- Avoid overmixing the cheese mixture to prevent a dense cheesecake.

### **Serving Suggestions**

- This cheesecake pairs well with whipped cream or a scoop of vanilla ice cream.
- You can add a sprinkle of crushed nuts on top for added crunch.

See also Irish Cream Caramel Cheesecake





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## Cook techniques

### **Cheese preparation**

The process of preparing the cheese mixture involves blending cream cheese until smooth, ensuring no lumps remain. This is crucial for a creamy and velvety texture in the cheesecake.

### **Whipping cream**

Whipping heavy cream until soft peaks form is important for incorporating air into the mixture, which lightens the cheesecake and adds a desirable fluffiness.

### **Baking method**

Using a water bath (bain-marie) while baking the cheesecake helps maintain a stable temperature and prevents cracking, resulting in a moist and evenly cooked dessert.

### **Chilling process**

Allowing the cheesecake to chill in the refrigerator for several hours, preferably overnight, enhances the flavors and ensures a firmer texture for slicing and serving.

## FAQ

### **Can I use a different type of cheese?**

Yes, you can experiment with different types of cheese, such as mascarpone or ricotta, but this may alter the texture and flavor of the cheesecake.

**How can I prevent my cheesecake from cracking?**

To minimize cracking, avoid overmixing, bake in a water bath, and ensure the cheesecake cools slowly in the oven with the door slightly ajar.

**Can I make this cheesecake ahead of time?**

Absolutely! This cheesecake can be made a day or two in advance, and it often tastes better after resting in the fridge.

**What toppings can I use?**

You can top the cheesecake with fruit preserves, fresh fruits, whipped cream, or a chocolate drizzle, depending on your preference.

**Is it possible to freeze cheesecake?**

Yes, you can freeze cheesecake. Just make sure to wrap it well in plastic wrap and aluminum foil to prevent freezer burn, and let it thaw in the refrigerator before serving.

See also Ham and Potato Soup



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## Conclusion

The confiture cheesecake is a delightful dessert that combines the rich, creamy texture of a traditional cheesecake with the fruity sweetness of confiture. It's an ideal treat for any occasion, offering a perfect balance of flavor and texture that will impress both family and friends. With its easy preparation and the versatility of toppings, this cheesecake is a must-try for dessert lovers.

## More recipes suggestions and combination

### **Chocolate Ganache Cheesecake**

Indulge in a rich chocolate ganache cheesecake, where a silky chocolate layer complements the creamy cheesecake base, making it a decadent choice for chocolate lovers.

### **Lemon Curd Cheesecake**

Add a refreshing twist to your cheesecake by incorporating a layer of zesty lemon curd, which provides a perfect balance of tanginess and sweetness.

### **Berry Swirl Cheesecake**

Create a visually stunning dessert by swirling a mixture of fresh berries into your cheesecake batter, enhancing both the appearance and flavor.

### **Caramel Pecan Cheesecake**

Top your cheesecake with a luscious caramel sauce and toasted pecans for a delightful mix of sweet and nutty flavors that will surely satisfy your cravings.

**Nutty Biscuit Base Cheesecake**

Experiment with a base made from crushed nuts and biscuits, adding an extra layer of texture and flavor to your cheesecake.

**Pumpkin Spice Cheesecake**

Celebrate autumn with a pumpkin spice cheesecake, combining cream cheese with pumpkin puree and warm spices to create a festive and flavorful dessert.



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