

Soft Cheesecake with Strawberry Sauce



I hope you all had a great weekend...since tomorrow is Valentine's Day I thought that this simple recipe of cheesecake decorated with bright red strawberry sauce would be appropriate for the occasion.

The cheesecake is very light when compared to the classic cheesecake. In a way it is between a cheesecake and a chiffon cake. This cottony cheesecake was adapted from Alex Goh's recipe from Passionate About Baking.

Ingredients:

Cheesecake

1/3 cup sugar

3 eggs separated
1 $\frac{1}{2}$ tablespoon butter
4 oz. cream cheese
 $\frac{1}{3}$ cup milk
1 tablespoon lemon juice
5 tablespoon cake flour
2 $\frac{1}{2}$ tablespoon cornstarch
 $\frac{1}{2}$ teaspoon vanilla extract
pinch salt
pinch cream of tartar

Strawberry Sauce

1 lb fresh strawberry
3 tablespoon sugar
2 tablespoon water
 $\frac{1}{2}$ lemon zest
 $\frac{1}{2}$ tablespoon cornstarch dissolved in $\frac{1}{2}$ tablespoon water





Method:

Cheesecake

Preheat oven to 325F

Melt cream cheese, butter and milk over a double boiler. Cool the mixture. Fold in the flour, the corn starch, egg yolks, vanilla extract, lemon juice, pinch of salt and mix well.

Whisk egg whites with cream of tartar until foamy. Add in the sugar and whisk until soft peaks form.

Add the cheese mixture to the egg white by folding gently and not deflating the egg white. Pour into a cake pan lightly greased and floured.

Bake cheesecake in a water bath for 1 hour and 10 minutes or until set and golden brown at 325F.



Strawberry Sauce

In a sauce pan place the strawberries and all the listed ingredients, first in high heat until starts to boil, then turn the heat to low and let is cook until the strawberries are soft and the sauce is reduced.

Add the corn starch diluted in water to the strawberries and continue mixing until the sauce turns thick.

Let it cool before serving with the cheesecake.



I hope you enjoy this simple recipes for a very light and yet tasty cheesecake and ...

You might want to check out the vanilla chiffon cake with lemon curd or the meringue kisses cookies, they are perfect for Valentine's Day!



Thank you for stopping by Simple Recipes and have a great week ahead!