

Red Velvet Cheesecake Cake

Adapted from [Une-deux senses](#). The crucial thing with this cake is to make it one day ahead, so you have time to freeze the cheesecake layer. And be sure you roast the beet while the cheesecake bakes. In spite of all the white chocolate, this cake isn't overwhelmingly sweet – it's really all about the textures. And it is an easy recipe to adapt – I've tried an all-dark-chocolate version, and next time, I plan to make it as a carrot cake.

Cheesecake:

- 10 oz. white chocolate chips
- 8 oz. cream cheese
- 8 oz. fresh ricotta
- 1/2 cup sugar
- 1 tablespoons flour
- 1 teaspoon salt
- 2 eggs, room temperature
- 1 tsp. vanilla
- 1 tablespoons whole milk

Preheat the oven to 350F. (And put that beet in the oven to roast for about 45 minutes!) Melt the white chocolate, and set aside to cool. Line the bottom of a 9-inch spring form pan with parchment paper and grease the sides and lining of the pan.

Using a mixer beat the cream cheese and ricotta on low speed until creamy. Add the sugar and beat on low speed until smooth, then add in the flour and salt. Scrape the bowl down with a rubber spatula. Add the eggs, one egg at a time, mixing well after each addition, and then add the vanilla and milk. Gently stir in the melted white chocolate, by hand, until the batter is smooth.

Pour the batter into the prepared pan, and bake for about 40 minutes until the center is set – start checking at around the half-hour mark. Let the cheesecake cool completely, and then wrap and freeze overnight.

White Chocolate Cream Cheese Frosting:

- 10 ounces white chocolate chips
- 8 oz. cream cheese room temperature
- 8 tablespoons unsalted butter, room temperature
- 1 teaspoon vanilla
- A pinch of salt
- 1 - 1 1/2 cup powdered sugar

Melt the white chocolate, and set aside to cool. Use a mixer to beat the cream cheese and butter until smooth. Beat in the vanilla and salt. Gradually add the powdered sugar to the frosting – about a ¼ cup at a time. Taste the frosting frequently – when you like the consistency and the sweetness, it's done. Each time you add some sugar, stir it in by hand before you turn on the mixer – this way, you'll avoid coating everything in your kitchen with powdered sugar.

Cover and refrigerate the frosting. Remember to pull it out of the fridge at least two hours before you plan to frost the cake.

Cake:

1 beet, roasted
½ cup plain yogurt
1 teaspoon vanilla
1 tablespoon vinegar

2 1/2 cups cake flour
1 1/2 cups sugar
1 ½ teaspoon baking soda
½ cup cocoa powder
1 teaspoon salt
2 eggs
1 cup butter, softened

Preheat the oven to 350 F. Using the food processor, puree the roasted beet, yogurt, vanilla and vinegar, until you have a smooth paste.

Grease and flour two 9-inch cake pans.

Sift together the flour, sugar, baking soda, cocoa and salt in a medium bowl. Using a mixer, beat together the eggs, butter and beet puree. Add the dry ingredients and beat until smooth, about 2 minutes. Divide the batter evenly the cake pans and bake for 25 - 30 minutes until a toothpick poked into the center of the cakes comes out clean. Cool the cakes completely, wrap in the pans, and refrigerate overnight.

Assembly:

Remove the frosting from the fridge at least 2 hours before you plan to frost the cakes. Remove the cake layers from their pans, and [level](#) them. Remove the cheesecake (take the cheese cake right out of the freezer for this, don't let it thaw before you start the process) from the spring form pan, and using a hot knife, level the cheesecake, if necessary – it's usually not.

Put on cake layer on the bottom of a plate, and top with the cheesecake (you don't need any frosting filling for this cake!). Top the cheesecake with the remaining cake layer, and carefully, (using the hot knife if you are cutting into the cheesecake) level the sides of the entire cake.

Spread a crumb coat of the frosting on the tops and sides of the cake, and place the whole cake in the refrigerator for at least a half hour, and up to an hour.

Frost and decorate the cake. Let the frosting set in the fridge for a couple hours, but let the cake come to room temperature before serving – I pull it out of the fridge just before we sit down to dinner.

This cake is really rich – I try to keep all the slices under an inch in width.