

White Velvet Cinnamon kiss



White chocolate cheesecake with a kiss of cinnamon! Decadent white chocolate mixed with cinnamon extract and a toasted hazelnut crust. The top is enveloped with a white chocolate ganache, whipped cream, icing sugar and of course, cinnamon hearts.

Ingredients

•Crust:

- 3/4 cup hazelnuts
- 12 whole graham crackers or tennis biscuits, broken into small pieces
- 1/4 cup white sugar
- 1/4 cup melted butter

•Filling:

- 3 pkgs. of Philadelphia Cream Cheese, softened
- 3/4 cup white sugar
- 1 pkg. Baker's White Chocolate
- 1 tsp. cinnamon extract
- 1/4 tsp. white vanilla extract
- 3 eggs

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•Topping:

- 3 pkgs Baker's White Chocolate, chopped
- 250ml whipping cream
- Icing Sugar
- Cinnamon Hearts Candy

Directions

- 1.Preheat the oven to 325F/160C.
- 2.Place hazelnuts in a pie pan and roast until brown, about 15 minutes.
- 3.Transfer to a kitchen towel and rub to remove the skins.
- 4.Chop coarsely.
- 5.In a food processor add the hazelnuts, graham crackers and sugar and pulse until ground fine.
- 6.Add butter and combine until crust sticks together.
- 7.Place in bottom of 22cm springform pan and up the sides about 1cm thick.
- 8.Bake in oven for 10 minutes.
- 9.Allow to cool on rack.
- 10.Beat the 3 pkgs of cream cheese with 3/4 cup sugar until smooth.
- 11.Melt the pkg of white chocolate according to the instructions on the box and add to the cream cheese mixture.
- 12.Add the vanilla and cinnamon extracts, mixing well.
- 13.Add the eggs, one at a time, beating slowly until incorporated.
- 14.Pour the batter over the crust and bake for 45 – 50 minutes at 325F/160C – just until the middle is set and the sides come away from the pan.
- 15.Loosen the sides with a knife and then allow to cool completely.
- 16.Once cool, make the ganache.
- 17.Place the chopped white chocolate into a heatproof bowl. Set aside.
- 18.Pour the whipping cream into a small saucepan and heat on the stove till just about to boil.
- 19.Pour the cream over the white chocolate and let it sit for about 3 minutes.
- 20.Stir the ganache until smooth. If lumps of chocolate remain, just microwave for 30 secs at a time and stir till smooth.
- 21.Let the ganache cool a bit to thicken.

22. Once cool, pour over cooled cheesecake and allow to sit in refrigerator until set.

23. Remove from refrigerator, pipe whipped cream on top, add cinnamon hearts to the whipped cream and shake icing sugar all over.

24. Refrigerate until ready to eat