

Baklava Cheese Cake with Caramelized Orange Blossom Honey

BY CHEF ENAS

INGREDIENTS

- 11/2 cs. Toast-Yay Cookies
- 4 Tbsp. melted butter
- 4.8oz. soften cream cheese
- 1 c. granulated sugar
- 16oz. sour cream
- 1 Tbsp. vanilla
- 3 ea. eggs

BAKLAVA:

- 1 c. Chopped walnuts
- ¼ c. Sugar
- 1 Tsp. Cinnamon
- 1 c. Butter
- ½ c. Orange Blossom
Honey from Second Harvest
Food Bank



DIRECTIONS

1. Pre-heat oven at 325 degrees
2. **To prepare crust:** combine cookie crumbs on the bottom and upside of 9 spring form pan.
3. **To prepare cheese filling:** in a large bowl beat cream cheese, sugar, flower, and sour cream on high speed mixer for 10 minutes until it's fluffy. Add vanilla and eggs one at a time and beat it until its smooth, then pour into a spring form pan.
4. **To prepare Baklava:**
 - Combine Walnuts, sugar and cinnamon to cut the phyllo sheet into 9 round. Cut a pattern out of wax paper. That's 9 round, and fold it in half fold 20 phyllo sheet in half so the short end meet.
 - Place the straight edge of the wax paper round on the folded edge phyllo cut the phyllo following the pattern. Layer and butter the phyllo sheet and place on cheesecake filling.
 - Spread the walnut mixed over the phyllo layer and butter on another sheet of phyllo. Trim the phyllo round to fit the pan and bake in preheated oven for 55 minutes at low fan.
5. Cool to room temperature and refrigerate for 6 to 12 hours. Then slowly spoon caramelize honey over the cheese cake. Enjoy your Baklava Cheese Cake!!!