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It's no secret that the *Fresh Living* team is crazy about cheesecakes. What's there not to love? A crunchy base made from blitzed biscuits, a smooth and creamy filling that can be swirled with fruit, jam or curd or flavoured with chocolate, caramel, or herbs and, of course, the show-stopping toppings! If you've never made cheesecake before, these 11 cheesecake recipes will need a special section in your baking recipes file!



1. BURNT BASQUE CHEESECAKE

Trend alert! This cheesecake is taking over social media, and for good reason. Baking

cheesecake at a high temperature forms a caramelised exterior that creates a naturally sweet crust. It's so easy, it doesn't even need a bain-marie.

[Get the burnt Basque cheesecake recipe here.](#)



[2. NEW YORK-STYLE CHEESECAKE](#)

This classic cheesecake will transport you to a quaint café in the middle of busy New York. You can sweeten the deal with a ganache topping, or keep it fresh with a berry compote or citrus wedges.

[Get the New York-style cheesecake recipe here.](#)



[4. LEMON & BLUEBERRY NO-BAKE CHEESECAKE](#)

It's no-fuss, utterly delicious and it's the best fridge cheesecake recipe hands down. Great to have on hand when you want to impress guests at a dinner party.

[Get the lemon & blueberry no-bake cheesecake recipe here.](#)



[5. PASSION FRUIT CHEESECAKE TRAYBAKE](#)

This easy baked cheesecake recipe comes as a clever traybake. Can't find granadilla in the fruit aisle? Use canned granadilla pulp instead.

[Get the passion fruit cheesecake traybake recipe here.](#)



[6. BLUEBERRY CHEESECAKE FROZEN YOGHURT](#)

Why stop at fridge cheesecakes, take it to the freezer! This super rich and creamy dessert is so delicious, you can brave it in the cold weather too.

[Get the blueberry cheesecake frozen yoghurt recipe here.](#)



[7. STRAWBERRY CHEESECAKE SLICES](#)

The sweet and tart strawberry swirl cuts through the creamy vanilla cheesecake. Plus, no loose-bottomed cake tins needed here, just whip out a baking tray!

[Get the strawberry cheesecake slices recipe here.](#)



8. ROSEMARY AND HONEY CHEESECAKE

Herbs aren't just for savoury meals, when added to bakes they add a subtle, floral flavour and scent. It's the perfect not-so-sweet cheesecake.

[Get the rosemary and honey cheesecake recipe here.](#)



[9. RICOTTA CHEESECAKE WITH ORANGE COMPOTE](#)

Creamy, dense and out-of-this-world delicious! This healthy cheesecake recipe is perfect for when the sweet craving hits, but you are also watching your sugar intake.

[Get the ricotta cheesecake with orange compote recipe here.](#)



10. BLUEBERRY CHEESECAKE MILKSHAKE

The kids are going to love this one! Serve it as a weekend treat or for a close-knit birthday celebration.

[Get the blueberry cheesecake milkshake recipe here.](#)



11. BAKED HONEY AND STRAWBERRY CHEESECAKE WITH NUT CRUST

Creamy, delicious and decadent! This cheesecake is flavoured with honey, studded with nuts and topped with juicy strawberries - you simply can't go wrong!

[Get the baked honey and strawberry cheesecake with nut crust recipe here.](#)



BECOME A PRO: CHEESECAKE TROUBLESHOOTING

Has your cheesecake not turned out as desired? Here's what to look out for:

SUNKEN CENTRE: You may have overbeaten the mixture, incorporating too much air. This expands when heated and sinks when it cools again. It can also be that you opened the oven while baking, or cooled the cake too rapidly. Fill the cavity with fresh fruit or cover with cream, chocolate ganache or sauce.

CURDLED (GRAINY) FILLING: As the eggs help cheesecake to set, baking at a high temperature can 'scramble' the eggs, resulting in a slightly curdled texture. Use a bain-marie and keep the temperature low and slow. Remember, cheesecake isn't an in-a-hurry dessert!

CRACKED CHEESECAKE: It has either been baked at a temperature that's too high or been allowed to cool too quickly, causing it to contract and crack. Use a delicious topping like ganache - is always our best bet!

Good luck trying to decide which of these cheesecakes to make first!