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# LOVEFOODIES

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## CARROT CAKE CHEESECAKE

by *Lovefoodies* — 74 Comments

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# Carrot Cake Cheesecake

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This delicious recipe has been generously shared by one of our great cooks, Adelenne. She's always coming up with great recipes which she either invents herself or adapts from various cookbooks to make her own. Adelenne has always got a tasty recipe or two to share with us. Here, we have Adelenne's recipe for her Carrot Cake Cheesecake, and oh boy! It has wonderful ingredients! The cake itself is easy enough to make, and is very moist. The addition of the Whipped cream cheese frosting compliments the cake and together with a nice cup of tea, you have a perfect tea time treat!

Recipe by Adelenne Lee

**Prep Time:** 30 minutes

**Cook Time:** 60 minutes Approx.

**Yield:** 8 slices

**You will need:** 6 to 6.5 inch round spring form pan

Update \*\*\*\* Please note the pan size is 6 – 6.5 Inches.  
(previous size stated 8 – 9 inches in Summer 2014).

Please click opposite if you'd like to take a look  
at the 6 inch pans



## **Ingredients**

### **For Cheesecake:**

8 oz or 250 g cream cheese, room temperature  
1/4 cup castor sugar (superfine sugar)  
1 tbs lemon juice  
2 eggs  
1/4 cup sour cream

**For Carrot Cake:**

1 cup All Purpose flour  
1/2 tsp bicarbonate of soda  
1/2 tsp baking powder  
3/4 tsp cinnamon powder  
1/8 tsp nutmeg powder  
1/8 tsp clove powder  
Pinch of salt  
2 eggs  
1 carrot, grated  
1/2 cup castor sugar  
1 tsp vanilla extract  
1/2 cup oil  
2 tbs maple syrup  
1/4 cup dried coconut (optional)  
1/4 cup raisins

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MORE INFO

**For Whipped Cream Cheese Frosting:**

7 oz cream cheese, room temperature  
3 tbs butter, room temperature  
1 cup icing / powdered sugar  
1 tsp vanilla extract  
1 cup ready whipped cream  
Toasted whole pecan nuts to decorate  
Caramel sauce for topping

**Instructions**

1. Preheat oven to 180 C, 350 F. Using a piece of foil and parchment paper bigger than the tin, clip both together onto the bottom of a 6.5 inch spring form pan. Paper above the foil. Do not trim off excess foil and paper but just bring it up the outer side of the tin. Grease paper and up the sides of the tin.

**2. For Cheesecake part:**

Beat cream cheese and sugar in a mixer until smooth, scraping down the sides a few times. Add eggs one at a time, then lemon juice and sour cream. Set aside mixture in a bowl.

**3. For the Carrot Cake part:**

In a separate bowl, sift flour, soda, baking powder, salt, cinnamon, nutmeg and clove powder and set aside.

4. With a clean mixing bowl, beat eggs until frothy. Gradually add sugar and beat until thick and pale. Add oil slowly, then vanilla and maple syrup. Add the flour mixture in batches and beat until incorporated. With a spatula, fold in the carrot, coconut and raisins.

5. Put 1/2 of cake batter in the prepared pan. Next dollop about 1/3 cup of cheesecake batter on top of the cake batter. Put the rest of the cake batter over this mixture and pour the rest of cheesecake mixture over. DO NOT SWIRL – The batter will 'swirl' by itself during cooking!

6. Place the cake in the oven on a medium shelf. Bake for around 60 minutes, until the center is slightly wobbly. Allow to cool and refrigerate until its cold enough to frost.

**7. For the Frosting part:**

Beat cream cheese for a minute, then add butter. Beat till incorporated. Add sugar and vanilla until fluffy. DO NOT over beat or you will get a runny mixture and have to start over. Fold in whipped cream.

**8. To assemble**

Remove cooled cheesecake cake from the baking pan and parchment paper. Put onto a plate or cake board.

9. Frost the whole cake with frosting. Decorate pecan nuts all around. Drizzle caramel sauce on top and crush up a few pecan and put over caramel sauce.





# Carrot Cake Cheesecake

23

[Print](#)

**Prep Time:** 30 minutes

**Yield:** 8

**Cook Time:** 1 hour

**Total Time:** 1 hour, 30 minutes



## Carrot Cake Cheesecake

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- 2 eggs
- 1/4 cup sour cream

#### For Carrot Cake:

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- 1/2 tsp baking powder

- 3/4 tsp cinnamon powder
- 1/8 tsp nutmeg powder
- 1/8 tsp clove powder
- Pinch of salt
- 2 eggs
- 1 carrot, grated
- 1/2 cup castor sugar
- 1 tsp vanilla extract
- 1/2 cup oil
- 2 tbs maple syrup
- 1/4 cup dried coconut (optional)
- 1/4 cup raisins

**For Whipped Cream Cheese Frosting:**

- 7 oz cream cheese, room temperature
- 3 tbs butter, room temperature
- 1 cup icing / powdered sugar
- 1 tsp vanilla extract
- 1 cup ready whipped cream
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7. Beat cream cheese for a minute, then add butter. Beat till incorporated. Add sugar and vanilla until fluffy. DO NOT over beat or you will get a runny mixture and have to start over. Fold in whipped cream.

#### To assemble

8. Remove cooled cheesecake cake from the baking pan and parchment paper. Put onto a plate or cake board.
9. Frost the whole cake with frosting. Decorate pecan nuts all around. Drizzle caramel sauce on top and crush up a few pecan an put over caramel sauce.

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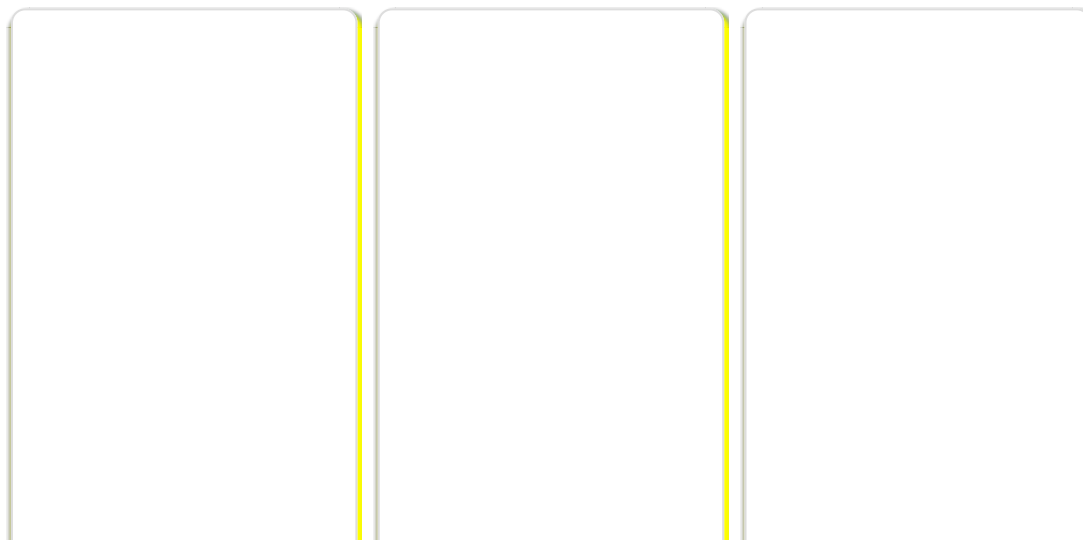
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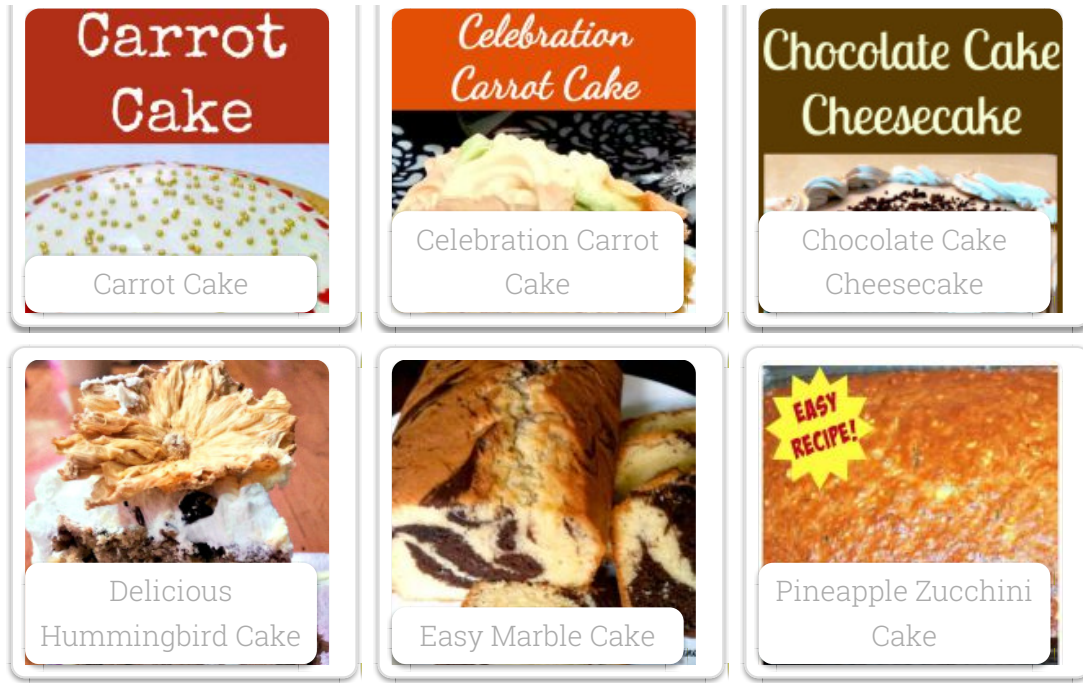
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## COMMENTS

WE'D LOVE TO HEAR FROM YOU. TELL US IN THE COMMENTS BELOW!

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23



[lovefoodies](#) says

17th September 2015 at 9:43 pm

A tip from Maureen, :A tip for readers whose cake came out raw in the middle my suggestion

is to use a metal cake decorating nail in the center of the batter. Put flat side down thru the batter so pointy part is pointing at the ceiling I have done this in the past and the heat transmits thru the pan thru the nail and cooks from the inside also. When u flip the cake the nail pops out the bottom. I dont know if it will affect the swirl of the cake though. Just a thought. Cake sounds fabulous. Cant wait to try it

[REPLY](#)

Rene Rivera says



17th May 2015 at 9:56 pm

I have made this cake several times now and have had only one problem with it. The carrot cake settles to the bottom of the pan and the cheese cake rises to the top. Do you have any ideas why this would happen? The cake never swirls like in the picture.

REPLY

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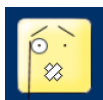
Adelenne Lee says

18th May 2015 at 1:17 am

Rene, you may have overbeat your cake batter so its heavy and dense? Try WITHOUT a water bath and halfway through baking cover the top with a foil to prevent over browning. What size springform pan did you use?

REPLY

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yashu10 says

12th May 2015 at 10:08 pm

Something to ponder... I bake my cheesecake in a 9 inch spring form pan at 200 degrees F. for 3hrs and 20min. It comes out perfect every time! Not even a tiny crack, (I cool the cake in the oven with the door slightly open for a couple hrs, then put it in the fridge.) No need for a pan of water on the bottom of the oven or placing the cake in a water bath, or the use of tin foil. I wonder if anyone out there like me would like to experiment to try to doing this carrot cake cheesecake using the "low and slow" method. Of course if you frost your cake, it's a moot point, no one will see the cracks. Anyone that tries to do this before I do, I would like to hear how it turned out. I'm alpenaunclejohn@yahoo. I will post here when I decide to try it. I just wonder how the carrot cake part would work. Sometimes I don't frost my creations and would like to present them with no cracks on the surface.

REPLY



[lovefoodies](#) says

12th May 2015 at 10:20 pm

I'd also be interested too Yashu! Hopefully people will add their feedback here when they bake. I always welcome feedback from everyone. Thanks for writing in!

REPLY

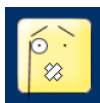


Adelenne Lee says

18th May 2015 at 1:21 am

Hi Yashu, mine did crack but that was why i cover the cake with frosting. Lowering the temperature and baking longer is always a good thing to prevent cracks on a cheesecake. Did yours swirl inside?

REPLY



yashu10 says

5th June 2015 at 6:54 pm

Hi Adelenne, Mine started to swirl, but not quite as much as the one in the photo. Today I will try doubling the recipe and using my 9 in, spring form pan. I will use the low and slow method, (3hr and 20min for plain cheesecake), nowever, because this is also a carrot cake I will adjust the baking time downwards and keep a close watch on it. I will post the results here, Feel free to contact me at [alpenaunclejohn@yahoo.com](mailto:alpenaunclejohn@yahoo.com). thanks

REPLY



yashu10 says

12th June 2015 at 7:27 pm

Hello Adelenne, I doubled the recipe, and used my 9 inch spring



form pan. I baked at 200F. I checked it often and left it in for 3hrs. There were no cracks on top. The cheesecake did swirl somewhat, but the majority of the cheesecake mixture was in the center of the cake. I think I can reduce the baking time by a half hr. The carrot cake turned out fine, (I used my own recipe), The cheesecake part was slightly overdone. Next time I make this recipe I will try baking it for 2 and a half hrs at 200F. It may be a couple weeks but I will post the results here.

[REPLY](#)

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[lovefoodies](#) says

[12th June 2015 at 7:34 pm](#)

Thanks for your feedback Yashu, I'll be sure to let Adelenne know!



Debbie Fyfe says

[29th March 2015 at 7:42 pm](#)

I made this yesterday in my springform pan exactly as above. My friends loved this cake so I'm putting it into my favorite file. ❤️❤️

[REPLY](#)

---



[lovefoodies](#) says

[29th March 2015 at 9:19 pm](#)

That's great news Debbie! I'm glad it's a keeper for you. it is a yummy cake for sure!!

Thanks very much for writing in and letting us know!

[REPLY](#)

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Mason Mack says

[5th March 2015 at 9:53 pm](#)

Does “1 cup icing / powdered sugar” mean that I could use either? You never actually reference this in the instructions, just saying to “add the sugar.”

Please and thank you.

[REPLY](#)

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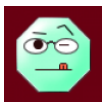
[lovefoodies](#) says

[5th March 2015 at 10:00 pm](#)

Hi Mason, yes, you can use either. Icing sugar is the European name for the US powdered sugar. It is one and the same thing. I try to give different names to help those who are non US so everyone can get the ingredients easily. Hope that helps!

[REPLY](#)

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Tanya Murphy says

[25th March 2015 at 11:05 am](#)

Icing sugar and powdered sugar are the same

[REPLY](#)



Jacey Brown says

25th February 2015 at 8:19 am

If You do the boxed carrot cake mix you will notice a huge difference in the bake times. 30 min. on box and an hour here. I used a 13×9 pan as well and baked for roughly 40 minutes. Turned out wonderful.

REPLY

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[lovefoodies](#) says

25th February 2015 at 9:32 am

Hi Jacey, Thanks so much for your update on using a box mix, and also a 13 x 9 pan. As you may know, we have had a few questions on both those topics which I have been unable to advise properly if it would work, but now you have tried it and it does, that will be very helpful for any others who wish to try too! Out of curiosity, when you used the bake pan, did you manage to get the swirl effect inside the cake like you would with regular pan as shown in the recipe? That was my main concern with the 13×9.

Thanks once again for taking the time to give feedback, it is always appreciated!

REPLY

---



Adelenne Lee says

18th May 2015 at 1:33 am

Jacey, thanks for sharing. Glad you adjusted your baking time. Did you put a tray of water in your oven our baked without it?

REPLY



Jacey Brown says

25th February 2015 at 7:08 am

Just put this in the oven. I do not own a springform pan so I cheated quite a bit here. I also used a carrot cake mix rather than following the recipe. Will update as soon as it is done.

[REPLY](#)



nett says

24th February 2015 at 6:30 am

can you just make and sell

[REPLY](#)



htsxcoco says

23rd February 2015 at 4:02 am

I tried making this cake 2 times and I followed the directions and the ingredients to a T and twice the cake was raw in the middle. I was very disappointed. I really wanted to try this cake. The first time timed it and when I took it out after letting cool overnight it just spread all over the plate. The second time let it stay in for 50-60 minutes which is usual for a cheese cake the top of the cake was a little brown but I let cool for 4 hour and when I cut into it the middle just oozed out.

[REPLY](#)



Adelenne Lee says

18th May 2015 at 1:04 am

Hi, try WITHOUT a water bath lower the temperature and bake longer. Mine did crack on the top a little but you have to make sure it only jiggles a bit and

not like a jello when you remove it. Cover the top with foil if its brown on top if the centre still jiggles too much.

[REPLY](#)



lorraine says

[16th February 2015 at 10:08 pm](#)

I tried this recipe because it looks so good.....it didn't turn out so good though..I used an 8" sprigform pan foil and paper just like it said put the pan of water in the bottom of my oven, the cake had cracks lots of them. And...I baked this for over 1 hr 15 min and the center was still RAW. I was not a happy baker!!!!

[REPLY](#)



[lovefoodies](#) says

[16th February 2015 at 10:32 pm](#)

Hi Lorraine,

I'm so sorry to hear the cake didn't turn out as it should have done. The only thing I can think of right now, based on what you have said is that the cake pan size is much bigger than what is suggested in the recipe. I am not sure if you doubled up the recipe or kept the ingredients as the same. If they were the same ingredient quantities, and you used a larger pan size, then yes, it is very likely you will get cracks, mainly because the pan is too big, and during baking, the cake will try to stretch to fit the size pan, and as a consequence, as it is pulling away from the sides, it will result in cracking.

The cake should not have been raw if you have baked it for such a long time, at the correct temperature, (again, that also is another factor which can result in surface cracking if cooked too long). So I am afraid I can't advise on why your cake was still raw after baking for 1 hr 15 minutes. That is a very long time to bake.

Once again, I'm sorry it didn't turn out for you, it is a very nice cake, and it should have turned out perfectly.



Thanks very much for your feedback, I appreciate you taking the time to write in.

[REPLY](#)

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Sandy says

[5th March 2015 at 11:33 pm](#)

Lorraine is it possible your oven was at 180 F? That might explain your cake being raw in the middle after 1hr. 15 min. Instructions say preheat oven to 180 C, 350 F. Just a thought.

[REPLY](#)

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[lovefoodies](#) says

[6th March 2015 at 12:22 am](#)

That's a good suggestion Sandy! Thank you. I never thought about the different temperatures!

[REPLY](#)

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bcollins says

[30th March 2015 at 10:51 pm](#)

some times things take longer to back in high altitudes. I don't live in high altitude,, but I used to and things to longer to bake. Just a thought

[REPLY](#)

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Brenda says

[11th April 2015 at 10:25 pm](#)

I have been baking for over 30 years and have never been so disappointed in a recipe.....I followed the directions and had the same issue with it not baking through....only the outside 2 inches of the pan actually baked....it had set on the top and the cheesecake seemed to bake, but the cake did not.....definitely an expensive flop !...I will not try this recipe again unless someone can tell me the solution to it not baking...

[REPLY](#)

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Adelenne Lee says

[18th May 2015 at 1:07 am](#)

Brenda, sorry to hear about your dissapointment. Try WITHOUT a water bath or tray of water inside. My oven is in Celsius. Mine pan size is only 6 1/2 inches for this recipe. If you use anything different or double the recipe, you need to adjust your baking time and temperature.

[REPLY](#)

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Adelenne Lee says

[18th May 2015 at 1:29 am](#)

Lorraine, sorry to hear about how your cake turned out. Next time try WITHOUT a bath water but you have to lower your temperature and bake much longer till only the centre slightly jiggles but not like a jello. thats a sign its still not done. I don't know if you doubled the recipe using a 8" pan because here I used a 6 1/2" pan. Baking time is different if you use a different size pan usually. For cheesecakes, its always safer to bake at lower temperature but longer time to prevent cracks. Someone here said she baked hers without a water bath for over 3 hours at 200F.

[REPLY](#)



Holly says

16th February 2015 at 6:33 pm

Can i use a boxed carrot cake mix instead of making one home made

REPLY

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Adelenne Lee says

18th May 2015 at 1:46 am

Holly you can use a cake mix but you have to adjust your baking time longer. Someone here used that and baked an extra 30 mins. Also try without a water bath but watch for the top browning too quickly so halfway through, do cover with a foil.

REPLY

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Holly says

16th February 2015 at 4:40 pm

Is it a rich dessert, I dont like rich things

REPLY

---



Holly says

16th February 2015 at 5:22 am

Do i have to use maple syrup when i make this cake or can i use regular syrup for pancakes

REPLY



[lovefoodies](#) says

16th February 2015 at 9:14 am

Hi Holly, any syrup will be fine!

Please enjoy!

REPLY



Cheryl Cole says

16th February 2015 at 3:12 am

I enjoy trying new recipes, and I have to say I love the twist on the classic Carrot Cake. This recipe is going to the top of my list of recipes to try!

REPLY



[lovefoodies](#) says

16th February 2015 at 9:13 am

Hi Cheryl,

I'm glad you found this recipe!! It's extremely popular and well loved so I hope it becomes a 'keeper' for you!

Please enjoy 😊

REPLY



Holly Upton says

15th February 2015 at 8:30 pm

can i make this cake in a 13 by 9 inch square pan

[REPLY](#)

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[lovefoodies](#) says

15th February 2015 at 11:33 pm

Hi Holly,

I would not advise making this particular recipe in a pan that size, simply because I don't think you will get the swirls in the cheesecake mixing in to the cake batter. For that to happen, you need to use a deeper cake pan.

So I would suggest if you wanted a larger quantity of cake, either make 2 cakes as per the recipe using the size pan stated. That way, you can be sure your cake and cheesecake will come out the way it should like you see in the photo.

I hope this helps!

[REPLY](#)

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Adelenne Lee says

18th May 2015 at 1:10 am

Holly, someone here did use a 13 x 9 inch tray. but she adjusted her baking timing. Please take note.

[REPLY](#)

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Holly Upton says

15th February 2015 at 4:10 pm

How many calories is in this dessert? im thinking about trying it but i don't want to make it to often if it has a lot of calories in it



REPLY

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lovefoodies says

15th February 2015 at 4:15 pm

Hi Holly,  
you can take a look here for the nutritional information,  
[http://www.yummly.com/recipe/Carrot-Cake-Cheesecake-681966?  
columns=5&position=4%2F74](http://www.yummly.com/recipe/Carrot-Cake-Cheesecake-681966?columns=5&position=4%2F74)  
Hope this helps!

REPLY

---



Vicki Lund says

15th February 2015 at 4:29 am

If this recipe were to be doubled what size pan would you suggest?

REPLY

---



lovefoodies says

15th February 2015 at 10:44 am

Hi Vicki,  
A 9 inch pan will work for doubling the recipe.  
Please note the cook time will be a little longer, I am not sure how long as I haven't  
tried using that size pan, but you can use your judgement!

Please enjoy. It is a lovely cake!

REPLY



Adelenne Lee says

[18th May 2015 at 1:56 am](#)

Vicki, double the recipe with a 9" pan but you definitely need to adjust your temperature and baking time. Lower temperature as low as 150C but much longer baking time about 1 1/2 hours to make sure the cake sets inside. Only till the centre jwobbles a bit not like a jello.

[REPLY](#)



Elaine Fisher Laskowski says

[4th February 2015 at 8:42 pm](#)

I'm confused on preparing the pan. Does the foil and parchment go on the outside or does the parchment go on the inside and is the parchment a circle for just the bottom of the pan? I have read this a few times and still don't understand. I want to make this for my brothers birthday as his favorite dessert is carrot cake and/or cheesecake, this is perfect as it's both.

[REPLY](#)



[lovefoodies](#) says

[4th February 2015 at 9:17 pm](#)

Hi Elaine, thanks for writing in!

The best way to explain it,

1. if you first place a sheet of foil on the table (make it big enough so there is excess to come up the sides of the pan), and then the same size parchment paper on top of the foil (so you now have 2 layers).
2. Then take the 2 layers and place directly on the base of the pan (so the foil layer is touching the bottom of the pan and the parchment is what you see on the top layer) .
3. Then take the springform and clip it over the base as you would normally, and lock it.

4. Take the excess sides of the foil and parchment and bring it up the sides of the pan. This will now completely seal the pan from possible leakage and the parchment you will see when you look inside the pan.

I also have a picture from another recipe where I have lined pan like this, so it may help you to visualize it better. See here for my picture

<http://www.lovefoodies.com/coconut-ricotta-cheesecake.html>

I hope this helps. If you are still stuck, please let me know and I'll try and guide you step by step.

This really is a wonderful cake and I am sure your brother is going to enjoy it very much!! We've had great reviews from everyone, so I think it would make a perfect Birthday cake for him! Happy Birthday to your brother!

REPLY



Mer says

3rd February 2015 at 7:43 pm

You say in one of you comments below that you used an 8 inch pan, yet the recipe says to use a 6.5 inch pan. Which is it?

REPLY



[lovefoodies](#) says

3rd February 2015 at 9:39 pm

Hi Mer, my apologies, there was some confusion over the pan size a while ago. It is a 6.5 inch pan. Hope that clears up any confusion! I've removed those comments to avoid any further confusion.

Thanks for asking and bringing to my attention.

Please do enjoy!

REPLY



Adelenne Lee says

18th May 2015 at 1:58 am

I use a 6 1/2 inch pan which is small. if you double the recipe and use a 9 inch pan, you need to lower your temperature and baking much longer so the centre will be raw.

REPLY



gmc says

1st February 2015 at 12:00 am

Could you use a boxed carrot cake?

REPLY



lovefoodies says

1st February 2015 at 12:23 am

Hi there,

I am not sure if using a boxed cake mix would work as I haven't had anyone try it and give me feedback. Because the ingredients will be quite different from the cake recipe in the ingredients, I wouldn't like to advise, because the cake batter also gets combined with the cheesecake and it makes its own 'swirls' during baking, from the density and mixture of the cake. I don't know if that would work with a cake mix.

You could try it and see?

REPLY

Adelenne Lee says

18th May 2015 at 1:59 am



Hi, you can be you need to bake longer or the center will be raw.

[REPLY](#)



VickieFromWashington says

[27th January 2015 at 5:29 pm](#)

That looks scrumptious. I read the recipe, and I have a question about Step 7 (the first step in preparing the frosting). It states to “beat the cream cheesecake for 1 minute”. It’s the cream cheesecake that confuses me. Or, should that actually be, “beat the cream cheese for 1 minute”.

[REPLY](#)



[lovefoodies](#) says

[27th January 2015 at 5:34 pm](#)

Hi Vickie, Oh my goodness! It is a typo error I made. Of so many people who have read the recipe, you are the first to notice it!! I will correct it immediately. It should read ‘cream cheese’ and no beating of the cheesecake!! Gosh, thanks so much!!  
Mary

[REPLY](#)



Peter Block says

[22nd January 2015 at 6:36 pm](#)

Looks delicious!

[REPLY](#)





Laura says

19th January 2015 at 1:55 am

This is a great recipe but my cake was only half of that size 😞

REPLY

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lovefoodies says

19th January 2015 at 9:37 am

Hi Laura, I'm sorry to hear your cake didn't turn out as high. The only thing I can think is perhaps not enough air was incorporated, in other words, when you add the flour, carrots etc, you must be sure to 'fold' those ingredients in, so as not to lose too much air. That is often what causes a cake not to rise as much as it should.

However, I do agree, it sure tastes delicious!

Thank you very much for your feedback

REPLY

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Holly says

16th February 2015 at 5:00 pm

Is it a rich cake

REPLY

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kdwater says

30th December 2014 at 5:15 am



looks good. i think i'll try it. thanks for your explanation about the foil and parchment paper. i was confused about that.

[REPLY](#)

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[lovefoodies](#) says

[30th December 2014 at 10:13 am](#)

Hi Kd, I'm glad you will try the recipe. It's certainly a very good one. Please enjoy!

[REPLY](#)

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Lisa says

[23rd November 2014 at 11:26 pm](#)

OMGoodness! This absolutely looks like heaven on a plate! I can NOT wait to try this!!!

[REPLY](#)

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[lovefoodies](#) says

[23rd November 2014 at 11:33 pm](#)

Thanks Lisa, please do enjoy, it is a heavenly one for sure!

[REPLY](#)

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Linda (Meal Planning Maven) says



6th November 2014 at 6:30 am

Oh goodness Mary...what a stunning cake! I soooo need to make this for the holidays! Thank you for sharing!

REPLY

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lovefoodies says

6th November 2014 at 10:06 am

Thank you Linda!

REPLY

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Carol says

17th October 2014 at 7:52 pm

I am kind of confused about the foil and parchment paper...is it necessary in a springform pan? You say clip it on bottom...what does that mean? I want to try it soon..looks delicious!

REPLY

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lovefoodies says

17th October 2014 at 8:20 pm

Hi Carol,

Because it is a springform pan, they often have a tendency to not completely seal, and the batter may seep out through the bottom.

This technique is also used if you were to place the cake pan directly into a water bath, to stop any water getting into the cake pan.

The reason why it asks for foil and parchment is because the foil will act as a barrier, whilst the parchment will act as a non stick.

The best way to explain is if you remove the base of the pan, then place a sheet of foil over the base, and then a sheet of parchment directly on top of the foil. Then

place the ring of the spring form over the covered base and clip it all together. Once it is clipped in, you take any excess foil/paper, and bring it up the sides of the pan. I have a photo of a pan I prepared in this recipe here if you would like to take a look, <http://www.lovefoodies.com/coconut-ricotta-cheesecake.html> I hope this helps!

REPLY



Phylicia Jainine says

12th October 2014 at 6:44 pm

can i use regular sugar instead of castor sugar ?

REPLY



[lovefoodies](#) says

12th October 2014 at 6:47 pm

Hi Phylicia,

yes, you can! Regular sugar granules are a little larger so when you are beating the sugar with the other ingredients it will take you a minute or two longer, but other than that, it will be fine!

Happy baking!

REPLY



Samantha Bulgin says

30th September 2014 at 3:48 am

Obviously you doubled the recipe or used another for that picture, thanks a lot...

[REPLY](#)

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[lovefoodies](#) says

30th September 2014 at 8:56 am

Hi Samantha, no, the recipe was not 'doubled' for the pictures, if it had been, I would state that on the recipe so as not to mislead people. What you see in the pictures is the carrot cake made in a 6.5 inch pan, using the quantity of ingredients listed in the recipe.

All the photos you see on our website are actual ones taken of the recipes, and are true to each recipe!

[REPLY](#)

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Samantha Bulgin says

2nd October 2014 at 3:53 am

I also used an 8 inch pan but mine came out way smaller. Regardless it was delicious, warmed up with vanilla ice cream, to die for! 😊

[REPLY](#)

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[lovefoodies](#) says

2nd October 2014 at 8:51 am

Wow! That sounds delicious Samantha. I would never have thought to warm it up and then serve with ice cream. Great idea! and glad you enjoyed it!

[REPLY](#)

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Guest says

30th September 2014 at 1:22 am

Its obvious you doubled the recipe for that picture, thanks a lot...

REPLY

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alena says

29th January 2015 at 2:08 am

Pls dont be so negative. If you know anything about photography you'd know that if you take a super close up of an object it macro sizes it meaning it appears larger than normal. That is done to show textures and colors.

REPLY



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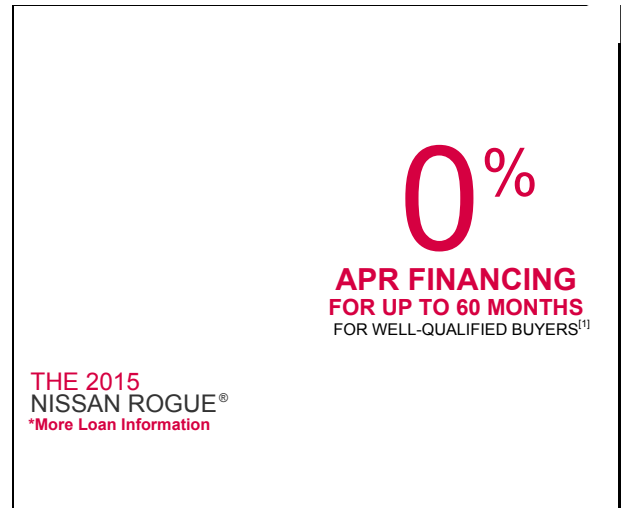
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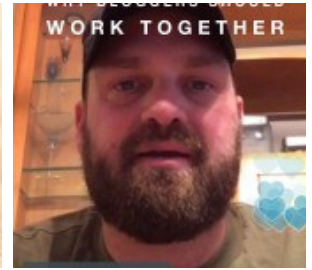
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