

# Carrot Cake

March 13, 2021

## Notes

Yields	12 servings
Prep Time	1 hour
Chill Time	12 hours
Cook Time	65 minutes
Bake Temperature	325°F
Utensil Type	Metal

## Ingredients

Cream Cheese	24 oz
Coffee	1/3 cup
White Sugar	180g
Whole Eggs	4
Oreo Crumbs	2 cups
Butter	4 tbsp

## Instructions

1. In a 9 inch pan, make an Oreo crust with Oreo crumbs and butter
2. In a separate container, Whisk cream cheese until smooth
3. While whisking, add coffee in batches of 3
4. While whisking, add sugar in batches of 3
5. While whisking, add one egg at a time until egg yolk is dissolved
6. DO NOT over beat mixture
7. Pour the batter to the pan and bake for 65 - 70 minutes at 325 in a water bath°F
8. Ideally, the center should be jiggly while the sides should have firmed up.
9. Turn off the oven and leave the oven door ajar until cheesecake cools down completely.
10. Place the cheesecake in the fridge for 12 hrs.

CAUTION: All ingredients must be room temperature

## Results

- Cheesecake came out well. The ore's and coffee flavor contrast each other pretty well.

## Try out next batch

- Make a stiffer Oreo crumb base
- Wait for cheesecake to completely cool down before placing it in the fridge.

## Images



Inspired from thefirstyear's Cheesecake recipe <https://www.youtube.com/watch?v=gP3gWS2S5EY>