

S A T U R D A Y , M A Y 1 9 , 2 0 1 0

## {Guest Post} Chocolate & Berries Cheesecake

Hi guys and gals. I'm kicking off Saturdays with Share Saturday which means I'm inviting all foodie bloggers to create a sweet treat and then share it on my blog! Without going into too much, I have an auto-immune condition which results in a lot of pain and therefore a lot of the time I'm unable to bake as often as I'd like to. To read more, just go to my ['about' page](#).

To kick off the guest posting, we have the wonderful Uru from [Go Bake Yourself](#). She's kicking off the party with a wonderful celebration cheesecake. It's got a hell of a lot of goodies in this puppy - chocolate, berries, mixed berries, completed with frosting, then drizzled with heavenly chocolate ganache. Seriously, I'm drooling!

Ever since I found Uru and her blog on the FoodBuzz website, I have been a fan. This lady can whip up some mean desserts and the best thing of all, Uru is just 16 years old. When I was 16, all I was thinking about was video games, coca cola (lol), and boys (the last one being the most important, obviously!) Uru is such an inspiration to all the young people out there. I do hope my children will be whipping me up mean desserts when they reach Uru's age. I'll just let them watch me bake then they can learn, hehe!

If you're interested in contributing a guest post on this blog or know someone who would love to, please [contact me](#) and I'll get back to you.

Enough babbling from me, take it away Uru!

### Uru from Go Bake Yourself

Hello to all

In case we have never 'met' before, I am [Choc Chip Uru](#) and come from the land where I say to everyone "[Go Bake Yourself](#)" I am a 16 year old blogger who has an abnormally sweet... sweet tooth and could bake all day long if real life did not get in the way!

I just wanted to say a big thank you to you Lisa, for letting me guest post on your awesome blog today and I hope you, all your readers and all my readers enjoy what I have to say (or at least the pictures )



I am not going to keep on going on about myself because you can see that [right here](#) and rather tell you about this guest post. May 19th is Food Revolution Day so a close blogging friend of mine, Elena over at [Sweet Life](#) had a great idea of [sharing recipes which have revolutionised the foodie world](#). In her city of Milan, she is also celebrating a Food Week so for some serious die-for action, check her blog out



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Happy Mother's Day Cupcake Bouquet  
Happy Mother's Day 2012 - Pink Buttercream Frosting Cupcake Bouquet Us Brits are weird and I have proof. We have our Mother's Day on a dif..



Monster High Skull Birthday Cake

Today, I share with you the revolution led by Cheese Cake, and his determination to prove himself worthy of every menu, every gourmet kitchen in the world alongside the cakes established by the Flour Party. Join me in a tale of battle, survival, love and determination which will exceed all expectations and bring the Cheesecake to its rightful place on every decent dessert menu in the world today.



*N.B. All personification of Cheese Cake and his followers are fictional accounts. The addition of the character Chocolate is also fictional and all obvious historical inaccuracies must be ignored.*

Enjoy!

\*\*\*\*\*

**776. B.C – Greece**

*It was dark. The glistening pans wavered and swayed slightly. There were no sign of togas anywhere. It was time to act. Armed with a wooden stick, a dark and soft shadow glided on its creamy... a dark and soft shadow glided before halting beside a large bottle, left in the coolest area of the small kitchen.*

*"You got it?"*

*"Yes I got it."*

*With a whispered prayer and a sudden smash, the cream flowed free. To a human, it would look like a puddle and a nuisance to clean up but the puddle began to move swiftly, the moonlight giving it an eerie bluish tinge.*

*"You have freed me. But who are you? Why did you contact me?"*

*"Call me Cake. Cheese Cake. I am a Cake without the Flour and intend to get their party... out of the way"*



*"But that is not possible. You cannot be a cake, you are only cheese. Lower class. Not part of the Flour party."*

*"I taste like a cake only denser and creamier. I can be a cake. I do not need flour. My creator is dead. There is only me now to spread the glory of my taste and cake, all of which were eaten"*

*"Did your creator die from eating your kind?"*

*The Cheese Cake sighed heavily. He figured Cream would make a good companion, an ingredient to add to his small band.*

*Obviously he was wrong and fought off that despicable fly for nothing.*

*Giving one last glare, he regally slopped around.*



Click image to enlarge  
Monster High Skull  
Birthday Cake I need to  
work on my cake skills.  
It's obvious that the cupcake bug has  
bitten me,...



Patriotic  
Red/White/Blue  
Olympics Theme Party  
Cupcakes  
United  
Kingdom/England's  
Red/White/Blue Themed Olympic  
Cupcakes First of all, please excuse the  
iPhone photos. I didn't have time to  
take ...



Girly Pastel Tri-Coloured  
Swirl Vanilla Cupcakes  
Girly Pastel Tri-Coloured  
Swirl Vanilla Cupcakes  
When I was younger, I'm  
talking between 5-15  
years old, I was a tom boy. I don't have  
any...



Valentine's Pink Rose  
Buttercream Swirl  
Vanilla Cupcakes -  
Made with Love  
Valentine's Pink Rose  
Swirl Vanilla Cupcakes  
w/ Pink Sugar Sprinkles & Lustre Dust  
Flowers... for me? Oh I do declare! -  
Ace Ventura! Valen...

CAKE CULTURE

Bakerella  
Snow Cones

**Confessions of a Cookbook  
Queen**  
Fun and Easy Treats for Memorial  
Day!

**Cupcake Project**  
Limoncello Ice Cream Floats

**Something Swanky**  
Nutella Almond Muddy Buddies

Cookies and Cups  
Snickers Salad

**Cookie Craze**  
Graduation Centerpiece Cookie  
(Tutorial)

**Haniela's**  
Raspberry Ginger Scones

**Munchkin Munchies**  
Patriotic Jello Cookies

**The Baker Chick**  
Braided Broccoli-Pesto Bread

**The Partilogist**  
That's Italian!

**The Decorated Cookie**  
finally... a Sugarlicious demo and  
book signing!

**Bake at 350**  
Lavender & Lemon Scones

**LilaLoa**  
Let's talk about HUE.

**Sweetology**  
ACandy Survival Kit

**CakeJournal**  
How to make a teddy bear cake  
topper part 2

**Sprinkle Bakes**  
Kentucky Bourbon Puddings with  
Candied Pecans

**Sweetopia**  
Wedding Cookie Cakes

Grab our button!





"Wait, I'm sorry. Look, do you really think you can take down the Flour party. They have been around for centuries."  
 "Not without help, no. I have Sugar on my side, he had been second best for too long and I am thinking of getting Chocolate too"  
 "Ok, I will be part of your plan, tell me what I have to do."

\*\*\*\*

**3 nights later...**

"Sugar, do you have it?"

"Yes Sir, CC, Sir."

"Cream, where is the Flour party having their gathering?"

"Third cupboard to the left of the drawers Sir."

"Good lad. Chocolate, you are the smallest of us. Hide in that crack between the cupboards. Be careful of the mouse. We will join you soon"

"Right Sir."



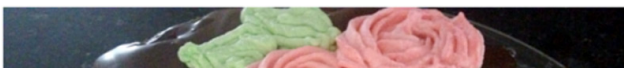
*Cheese Cake took hold of the knife brandished out to him by Sugar. Sugar was turning a caramel colour, his blood racing high. Chocolate was listening intently, the Flours all lazing around, safe and protected in their bossy bags. Slowly, Cheese Cake, heart thudding and his dense nature weighing him down, stepped in front of Chocolate and into the Flour cupboard. Almost behind the largest bag, he lifted the knife when Chocolate screamed. The mouse twisted its rotten face towards Chocolate and scrambled for him, biting off the first block. Chocolate fell with a dull thud. The Flour party started in confusion and the largest bag fell on Cheese Cake. He felt his knife slit the bag as the little light he saw suddenly went dark.*

\*\*\*\*

**The Next Morning – Olympic Games Have Begun**



*Sugar lay on the table, completely caramelised and sticky, fighting off tears. The corpses of Chocolate and Cheese Cake lay side by side on the counter. Cream did not say a word, and crawled into an empty glass jar. The Flour pantry was a mess, bags slit and mutilated, their white powder an explosion. The kitchen was in chaos. When the chef walked in to prepare the meals for the athletes, he screamed at the mess. Stalking over to the Flour pantry, it was clear the Party was dead. There was no more left. Suddenly, he spied the Cheese Cake corpse. Tutting his head, he was about to chuck it to the dogs when he noticed the creaminess of its texture, the lingering aroma of richness.*





Looking at the Cream and Sugar, then the remnants of Chocolate, he smiled a little.  
 And as Cheese Cake felt the thump of the ground beneath him and anticipated the crawling of ants to come, with his last ounce of strength, he smiled.

\*\*\*\*

**Epilogue:**

Yes, because of Cheese Cake's efforts to dethrone the Flour Party, athletes were indeed served Cheesecakes in the Grecian Olympics Games of 776 B.C.



While this started the journey of cheese and cake, they battled with Flour over the years to gain a dessert position until in 1872, when William Lawrence invented the Cream Cheese. Cheese Cake was never to be the same again and honouring its great ancestor, cream cheese has been used as the main source of Cheesecakes forever more.

\*\*\*\*\*

To honour the Cheese Cake as the one of the most revolutionary creations the foodie world offers, I bring to you this Cheese Cake fit for a king

This cheesecake has the aroma of a fresh berry patch, mingling the tartness of blueberries with the sweetness of strawberries and a hint of delicate cherry. It is dense yet soft and the delicious cheesecake flavour goes stunningly with the rich chocolate buttercream frosting. Topped off with a rich chocolate ganache and vanilla whipped cream, it is one of the most decadent party cakes. But what more could you expect when celebrating the revolution of Cheese Cake?

**Rich Berry Cherry Chocolate Cheesecake**

Adapted from: [Annie Eats](#)

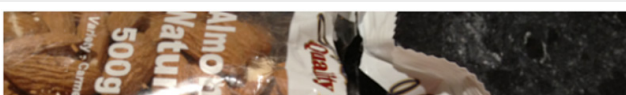
Ingredients

Mixed Cherry-Berry Puree

- 285g mixed frozen berries and cherries, thawed



- 2 tbs caster sugar
  - 1 tbs lemon juice
- Almond Cookie Crust
- 1 cup raw almonds





- 1 1/2 cups sugar biscuits (I used [Arnott's Nice biscuits](#))
- 70g butter, salted, melted



*Cheese Cake Filling*

- 500g cream cheese
- 1 cup + 2 tbs caster sugar
- 3 large eggs, room temp



- 2 tsp strawberry essence (or vanilla)
- 1/4 tsp salt
- 354ml sour cream, room temp
- 2/3 cup mixed berry-cherry puree



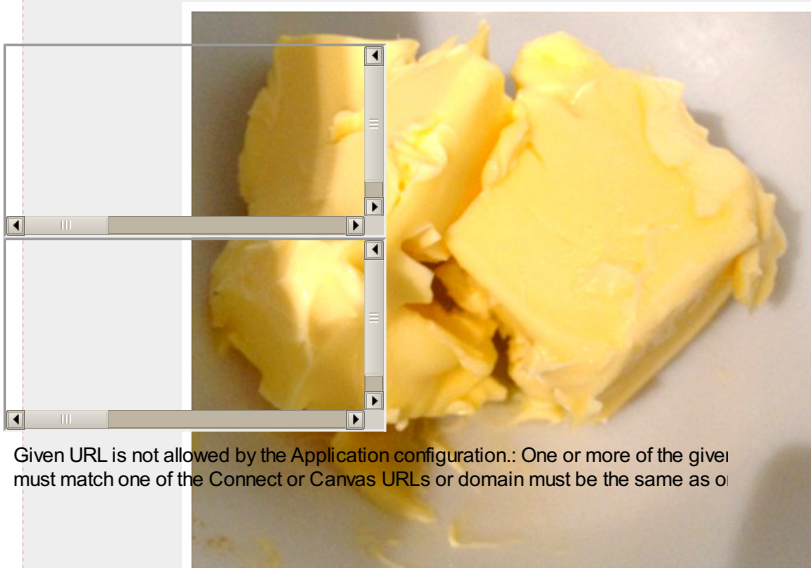


*Ganache*

- 113g dark chocolate, chopped finely

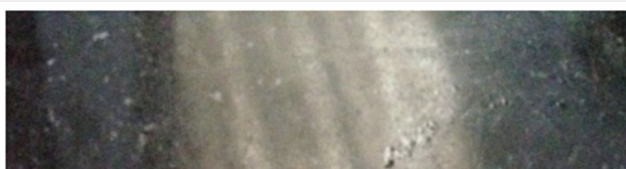


- 1/3 cup thickened cream
- Rich Chocolate Buttercream*  
2/3 recipe needed from [Savory Sweet Life](#) – This is my adapted version
- 150g butter, softened



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- 2 1/3 cup icing mixture
- 1/3 cup cocoa powder





- 4 tbs thickened cream
- 1 tbs vanilla essence

*Recipe for vanilla whipped cream [here](#)*

*Note: If you are decorating the cake my style, I would recommend using a vanilla buttercream since it holds its shape more*

Method:

Cake:

1. Prepare BC (Berry-Cherry) Puree: Set thawed fruit in a fine strainer over a bowl to collect excess juices. Press down on berries to extract all the juice. You need approximately 177ml of juice.



Transfer the juice to a saucepan over medium heat and reduce to approximately 60ml. Mix in sugar to dissolve and then add in lemon juice and solid berries. Let cool slightly before placing in a blender and pureeing till smooth.





2. Prepare Almond Cookie Crust: Preheat oven to 204 degrees C. Place cookies, almonds, sugar and salt in a food processor and process till finely ground.



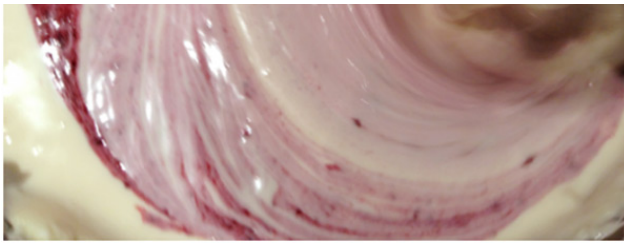
Add in butter and process again till mixture is combined. Transfer mixture to a greased (do not line, that was my mistake) 20cm springform tin and press in to make a thick base. Bake for 10-12 minutes or until golden brown. Set aside to cool. Once semi-warm, refrigerate till needed.



3. Reduce oven temperature to 170 degrees C. Combine cream cheese and sugar using an electric beater till smooth. Beat in eggs one at a time until completely combined. Beat in essence and salt. Blend in sour cream until well incorporated. Beat in puree.







4. Place a large waterbath dish on a rack a little lower than where the cheesecake will go in the oven, filled with boiling water. Place the other rack in the middle of the oven and place cheesecake on top. Bake for 1 hr – 1 hr & 10 minutes or until jiggles only slightly in the middle, making sure to turn the temperature down to 150 degrees C at approximately 30 minutes



5. Let cool in the oven with the door open halfway for 20 minutes before letting rest on a wire rack till room temperature. If it looks a little brown do not worry. When it comes to room temperature, transfer to the refrigerator, where it will completely firm up. Chill at least 3-4 hours.



6. Frost cake carefully with buttercream on sides and top. Refrigerate for 2 hours more.



19/05/2012 08:22

7. Make ganache and spoon on top, spreading it slightly to allow it to drip on the sides. Decorate with vanilla whipped cream as desired.



8. Transfer to a serving plate and slice with a thin knife run under hot water and dried between slices. Serve generous pieces  
*Ganache*

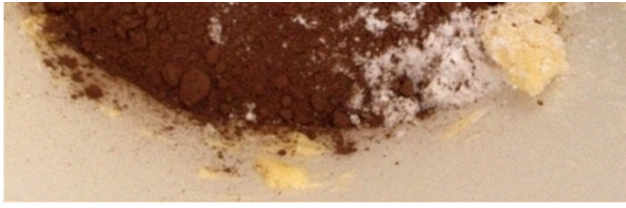
1. Place the chocolate in a small bowl. Bring the cream to a boil in a small saucepan. Pour the hot cream over the chopped chocolate and let stand 1-2 minutes. Whisk until smooth.



*Chocolate Buttercream Frosting*

1. Cream butter for a few minutes on medium speed until soft and fluffy  
2. Add in sifted icing mixture and cocoa powder, scrape butter down into the middle of the bowl and beat on low speed so the dry ingredients do not go flying out. Beat until sugar and cocoa are absorbed by the butter





3. Put mixer back on medium speed and add vanilla essence and cream, beating for 2 minutes more
4. **Note:** If you want to have a stiffer frosting, add more sugar. If you want a thinner frosting, add more cream or full cream milk



*Decoration:*  
Piping tips [here](#)  
How to pipe a rose (I am still learning!) [here](#)





\*\*\*\*\*

And thus ends an extremely long post dedicated to the Cheese Cake  
Hope everyone enjoyed, Thank you Lisa so much for hosting and giving me this chance  
And don't forget to celebrate that one food that revolutionised the foodie world for you on May 19th everyone!



Technorati Tags: [cake](#), [chocolate](#), [cheesecake](#), [berries](#), [celebration](#)

If you like this post, please leave a comment. I love to read each and every one.  
They make me happy... rainbows and unicorns type of happy!

Mindless rambling by [Lisa \(Sweet 2 Eat Baking\)](#) on [Saturday, May 19, 2012](#)

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[Kristina](#)

Such a yummy guest post!! I saw this on Uru's blog and I am obsessed! Such a fun recipe!  
And Lisa you are seriously inspiring :) I can't see what new recipes you come up with next!

Today 01:38 AM

[Like](#) [Reply](#)



[Lizzy Do](#)

How fun to find Uru guest posting here!!! She is such a breath of fresh air...and always has something marvelous to share! This cheesecake is no exception...with the addition of chocolate and berries...oh, my. Thanks, Lisa and Uru!!!

Today 12:19 AM

[Like](#) [Reply](#)



[Mango Ginger](#)

Good lord, what a cake! I'm not sure I'm brave enough to try making it but how I wish I could taste a slice! It looks so good!

Yesterday 03:12 PM

Like Reply



Choc Chip Uru

Thanks again for this opportunity my friend, I had a blast guestposting for you :D  
And I totally understand why this cake can be a little over the top for some people but for anyone with our style of sweet tooth it is heaven on a plate ;)

ENjoy my friend  
Cheers  
Choc Chip Uru

Yesterday 10:30 AM

Like Reply



Sharyndimmick

Too much going on in this cheesecake for me, I'm afraid.

Yesterday 03:58 AM

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