

# Cranberry Cheesecake Tart with Sugar Cookie Crust

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Original recipe and notes at [www.devamadeo.com](http://www.devamadeo.com)



## Details:

Yield: a 9" to 10" angel food cake pan  
or a 9" x 5" loaf cake pan

Total time: 1.5 hours

Active time: 20 minutes

Baking time: 45 to 50 minutes

Equipment: 9" to 10" angel food cake  
pan or a 9" x 5" loaf cake pan

My Prep:

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## Ingredients:

### Sugar cookie crust

- Unbleached all-purpose flour - 1  $\frac{1}{2}$  cups, 210g
- Baking powder -  $\frac{1}{2}$  Tsp, 2.5g
- Fine sea salt -  $\frac{1}{4}$  Tsp, 1.5g
- Butter, softened - 1 sticks, 8 TBSP, 113g
- Natural granulated sugar -  $\frac{1}{2}$  cup + 2 TBSP, 125g
- Egg - 1

### Cheesecake Layer

- Cream cheese, at room temperature - 2 - 8 oz packages, 452g

## Steps:

### Making the sugar cookie crust:

In a medium bowl mix the 1  $\frac{1}{3}$  cup/210g cups of flour, the  $\frac{1}{2}$  teaspoon/2.5g of baking powder and the  $\frac{1}{4}$  teaspoons/1.5g of salt with a hand whisk.

In the bowl of a stand mixer with the paddle attachment beat the 1 sticks/113g of butter and the  $\frac{1}{2}$  cup and 2 TBSP/125g of sugar on medium speed (#4 on the Kitchen Aid) for 5 minutes, until the mixture looks grainy and pasty. Add egg and vanilla. Scrap the butter-sugar mixture down the bowl and beat 2 minutes.

- Natural granulated sugar –  $\frac{3}{4}$  cup, 150g
- Organic eggs – 2, large
- Egg yolks – 1, from large eggs
- Unbleached organic all purpose flour – 2 TBSP, 18g
- Lemon juice – 1 TBSP, about the juice of half a medium lemon
- Vanilla paste or pure vanilla extract –  $\frac{1}{2}$  Tsp
- Pure coconut milk (optional, won't taste like coconut) – 2 TBSP

#### Cranberry Curd Layer

- Fresh cranberries - 1  $\frac{1}{3}$  cup, 170g
- Orange juice (you may use store bought 100% pure premium orange juice -  $\frac{1}{2}$  cup, 112g
- Freshly squeezed lemon juice – 2 TBSP, 28g
- Natural granulated sugar –  $\frac{3}{4}$  cup, 180g
- Whole organic eggs – 2
- Egg yolks – 2
- Butter, cubed –  $\frac{1}{2}$  cup (1 stick, 8 TBSP)

My recipe highlights:

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Extra notes:

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Decrease to the lowest speed (#1 on the Kitchen Aid). Add flour mixture, about half cup at a time. Beat for 3 minutes. Dough should be a bit grainy to the touch but hold together when you press it with your fingers.

Press the whole dough with your hands forming a disk. Optional to chill for about 10 minutes wrapped in plastic paper to give the dough some structure. (You can make dough a few days in advance as well.)

Place dough between two pieces of parchment paper. If it feels a bit sticky, dust some flour on top. Using a rolling pin stretch dough until the dough is  $\frac{1}{4}$ " thick. Peel the top parchment paper and, if there's any dough beyond your bottom parchment paper, cut it using a pizza cutter or sharp knife. Pull parchment to a baking tray that fits in your freezer.

Use the bottom of your tart pan to cut a circle on the dough. Also cut a few long stripes of dough of 1  $\frac{1}{2}$ " tall (or the height of your pan) to fill the sides. Cut small cookie flowers or any other design through the remaining dough. Place tray in the freezer for 15 to 25 minutes.

Preheat oven to 350°.

Separate the circle of dough and place it in the bottom of your pan. Separate the stripes and press them on the sides. Press through the seam of the sides and the bottom so there's no gap between them. With a sharp pairing knife cut any excess of dough at the top.

Place a parchment paper inside the pan and fill with baking weights or large beans. Loosely cover the borders with the parchment as much as you can. Bake for 12 minutes. Pull up parchment paper to remove pie weights or beans and bake 8 to 10 minutes, until crust looks golden yellow. Let it cool down completely before pouring the cheesecake filling.

You can bake the decorative cookies at this point in a baking sheet for 8 to 10 minutes.

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Making the cheesecake filling:

Either in the bowl of a stand up mixer and using the whisk attachment or in a medium bowl using an electric hand mixer with the beaters attached, beat together in medium speed the cream cheese for 3 minutes. Add the  $\frac{3}{4}$  cup/150g of sugar and mix for 1 minute, making sure there is no sugar on the walls of the bowl.

Decrease speed to low and add the eggs and egg yolk, one at a time. Add the 2 TBSP/18g of flour, the tablespoon of lemon juice and the  $\frac{1}{2}$  teaspoon of vanilla and the 2 tablespoons of coconut milk (if using), waiting a few seconds before each addition to allow each ingredient to incorporate well. Scrap the walls and bottom of the bowl and mix again.

When the oven is ready on 425°, pour cheesecake mixture over cookie crust. Bake for 5 minutes. Drop oven temperature to 275°. Bake for 10 minutes, until the mixture looks shiny and firm but not dry. It should be a bit jiggly in the center. If it's too wobbly, bake it for 1 more minute.

Let it cool down before pouring cranberry curd.

If baking the cranberry curd the same day, bring oven temperature to 350°.

Making the cranberry curd layer:

Start with a 350° oven.

In a small saucepan combine the 1  $\frac{1}{2}$  cup/170g of cranberries with the  $\frac{1}{2}$  cup/112g of orange juice, the 2 tablespoons/28g of lemon juice and the  $\frac{3}{4}$  cup/155g of sugar. Heat over medium heat until cranberries have burst and start to release their juice, about 5 minutes. If possible, use an immersion blender to break down most of the cranberries' skin. You can also pass some through a small food processor.

Pass cranberries through a sieve to get the pulp. You should have about  $\frac{1}{3}$  cup.

Fill  $\frac{1}{3}$  of a large skillet with water and heat over medium or medium low heat, just until barely simmering.

In a large glass or heatproof bowl whisk the 2 eggs and 2 egg yolks with the cranberry purée.

Place the bowl in the skillet and using a wooden spoon or silicon spatula stir slowly but almost constantly until the mixture thickens, this can take from 10 to 20 minutes. You'll see streaks from the foamy layer on top will start to dissolve. When they disappear almost completely, that means your curd is entering the last minutes of cooking. You are looking for a mixture that covers the back of the wooden spoon and when you run a finger through the center it will leave a clear pass. If you have a candy thermometer, temperature should reach between 160° and 180°.

Retire from heat and start adding the 8 tablespoons of butter, a few cubes at a time. Mix until all the butter has melted and then continue mixing for an extra minute. Pour over the cheesecake layer until reaching the top of the pan. Bake 6 to 7 minutes, just to set the curd and make it brighter.

Chill for a few hours in the fridge before cutting, preferably overnight.

If you have any remaining cranberry curd, store it in an airtight jar in the fridge. It will be good for a few months.

To serve:

Arrange flower cookies and sugared cranberries on top of the chilled curd.

Tart will be good for a whole week in the fridge.