

TV Dinner

EMMANUELLE VAUGIER'S RED VELVET CHEESECAKE

INGREDIENTS

White chocolate topping:

- » ½ cup whipping cream
- » 10 oz. white chocolate, finely chopped
- » 1 carton sour cream (8 oz.)

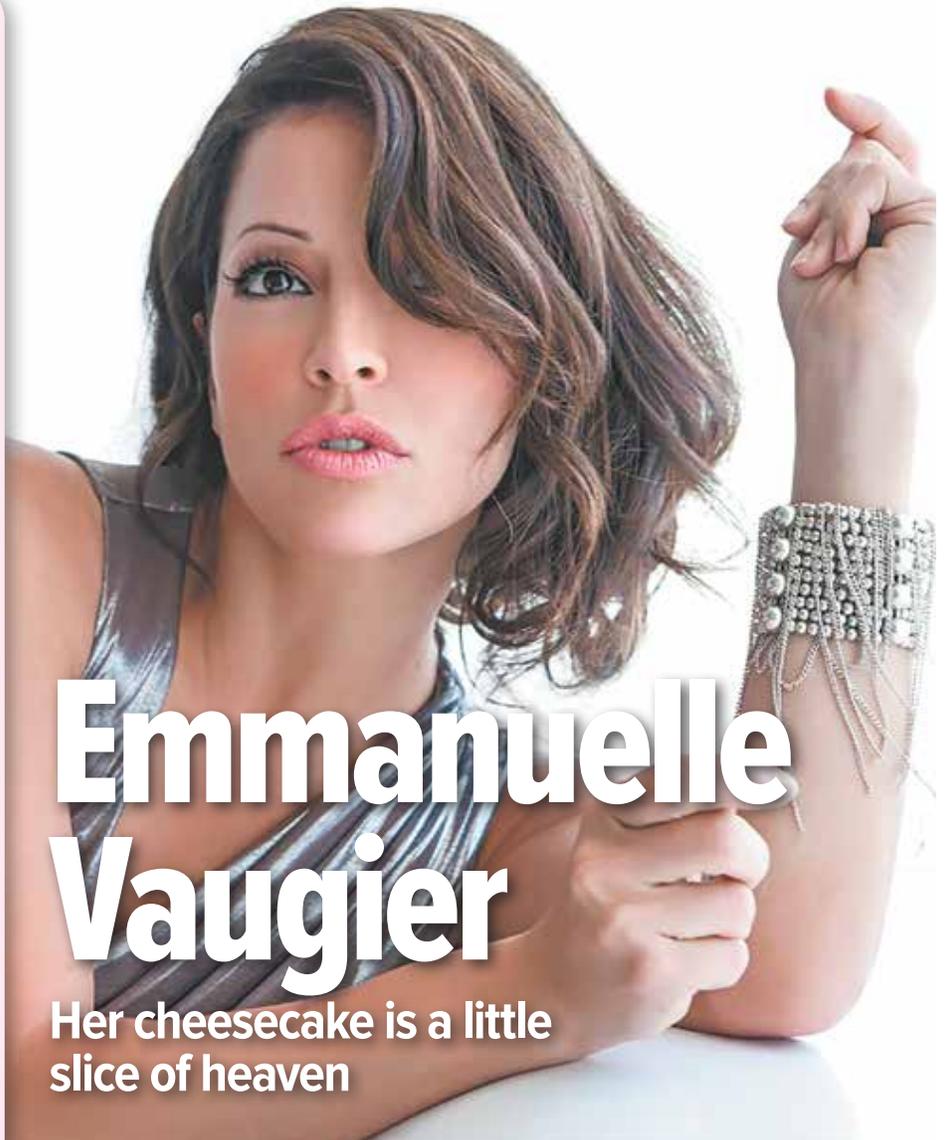
Crust:

- » 1 ½ cups shortbread cookie or vanilla wafer crumbs
- » ¼ cup sugar
- » ¼ cup unsalted butter, melted

Filling:

- » 4 packages cream cheese (8 oz. each), at room temperature
- » 1 ¼ cups sugar
- » 1 tbsp flour
- » 1 tbsp lemon juice
- » 2 tsp vanilla extract
- » 4 large eggs
- » 1 large egg yolk
- » ½ cup whipping cream
- » 1 tbsp unsweetened cocoa powder
- » 2 tsp red food colour

Bring cream to a boil in saucepan, remove from heat and add white chocolate, swirling. Stir with whisk until smooth, then whisk in sour cream; cool to room temperature. Place crushed cookies and sugar in a bowl, stir to mix, add melted butter and toss with a fork until moistened. Press mixture into the bottom of springform pan. Bake 15 minutes, remove and let cool in pan. Leave oven on. Beat cream cheese, sugar, flour, lemon juice on low speed in a mixer, 4-5 minutes. Beat in eggs one at a time. Transfer 3 cups of batter to a bowl; add food colouring and cocoa powder. Pour white batter into crust, pour red batter on top. Using a spoon, pull up some of the white batter and swirl. Place springform pan in a large baking pan, and pour boiling water into the baking pan to come halfway up the side of the springform pan. Carefully place the pans in a preheated 350 F oven and bake 15 minutes. Without opening oven door reduce temperature to 300 F and continue baking for one hour. Remove from oven and cool completely. Remove from pan, add topping and chill 1 hour.



Emmanuelle Vaugier

Her cheesecake is a little slice of heaven

“I follow the recipe exactly and it turns out perfect every time,” says Vancouver-born actress **Emmanuelle Vaugier**, who plays Niko on season three of ABC’s steamy summer drama *Mistresses* (which is now shot in her hometown). “I’d really rather not mess with that. This recipe requires time and patience . . . as long as you follow the steps, you’ll be fine.”

Vaugier likes to top the cheesecake with fresh raspberries. “They look pretty and compliment the cake quite nicely.” She also

MISTRESSES

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suggests you pair it with a glass of Veuve Cliquot Rose Champagne.

“Most of my friends know I’m not big on spending time in the kitchen, but what some don’t know is that I love to bake. So usually they ask me where I bought it, and then they’re shocked when they find out it’s homemade. That secretly — or maybe not so secretly — makes me very happy!”

BRIE CHILDERS