

# Mediterranean Cheese Cake Recipe

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## Mediterranean Cheesecake

Serves: 8-10

Difficulty: Easy

Prep and Cook time: 1 hour

1 16oz package cream cheese

1/4 cup sour cream

1/2 cup sweetened condensed milk

2 tbs sugar

1 tbs vanilla

1 tbs orange blossom water

1 tbs rose water

1 tbs orange zest

1 egg

1/2 cup melted butter

3 tbs sugar

2 cups kadaifi (shredded philo dough)

1/2 cup toasted coconut

1/2 cup ground pistachios

1/2 cup simple syrup (see recipe)

**Preheat**

the oven to 325 degrees. In a large bowl, using a blender or hand mixer, add cream cheese, sour cream and sweetened condensed milk until well blended. Next, add the sugar, vanilla, orange and rose water and orange zest and blend well for 1 minute. Add egg and blend for 30 seconds. In a separate bowl break up the kadaifi and add the 3 tbs sugar and butter and mix well. In a muffin tin or in a regular cheese cake pan, line it with the kadaifi pastry along the bottom and side of the pan. Pour in the cheese cake filling 80% of the way of the pan. Place in the oven and cook for 20-30 minutes, more around 25 minutes. Remove from oven and cool completely or overnight before serving. TOP with some of the simple syrup, coconut or pistachio or both and then a little bit of simple syrup on top for glaze and enjoy.

