

Honey Pistachio Baklava Cheesecake: A Decadent Fusion Dessert

Honey Pistachio Baklava Cheesecake



OVEN
350°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

to create this incredibly decadent Honey Pistachio Baklava Cheesecake:

For the Baklava Crust & Topping: 1 lb (about 20-24 sheets) frozen phyllo dough , thawed according to package:

DIRECTIONS

1. directions
2. 1 cup (2 sticks)
3. unsalted butter
4. finely chopped pistachios
5. (unsalted), plus more for garnish
6. granulated sugar
7. 1/2 teaspoon
8. orange blossom water
9. (optional, but highly recommended for authentic baklava flavor)
10. For the : Cheesecake Filling:
11. 3 (8 ounce) packages
12. cream cheese
13. , softened
14. sour cream
15. , at room temperature
16. 1 tablespoon
17. vanilla extract
18. almond extract
19. Swaps and : Notes
20. Phyllo : Dough:
21. Ensure your phyllo dough is properly thawed according to package instructions (usually overnight in the fridge, then 1 hour at room temp) to prevent cracking. Keep it covered with a damp towel while working to prevent drying out.
22. Pistachios:
23. Unsalted pistachios are ideal. You can lightly toast them before chopping for a deeper nutty flavor. If

pistachios are hard to find, walnuts or a mix of walnuts and pecans can be used, though the flavor will differ.

24. Honey : Syrup:
25. The orange blossom water adds an authentic, floral note common in Middle Eastern desserts. If you can't find it, you can omit it or add a tiny bit more vanilla extract.

SWAPS & NOTES

Phyllo Dough: Ensure your phyllo dough is properly thawed according to package instructions (usually overnight in the fridge, then 1 hour at room temp) to prevent cracking.

Keep it covered with a damp towel while working to prevent drying out.

Pistachios: Unsalted pistachios are ideal.

You can lightly toast them before chopping for a deeper nutty flavor.

TIPS FOR SUCCESS

Phyllo Handling: Keep phyllo covered with a damp towel to prevent it from drying out and cracking.

Work quickly when layering and buttering.

Cold Water Bath: This is the most crucial step for a crack-free cheesecake!

It creates a moist, even baking environment.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/honey-pistachio-baklava-cheesecake-a-decadent-fusion-dessert/>