

Creamy, Dreamy, and Spiced Just Right: This Milk Tart Cheesecake Always Impresses

Why This Milk Tart Cheesecake Works



TIME
7 min

PRINT
Recipe Card

SAVE
PDF

SOURCE
ChefManiac

INGREDIENTS

You'll Need

For the Crust: 1 ready-made graham cracker crust:

For the Filling: 2 cups full cream milk ½ cup sugar 3 tbsp cornstarch 2 large eggs 1 tsp vanilla extract ½ tsp ground cinnamon 250g (about 8 oz) cream cheese , softened 1 cup whipped cream (lightly whipped or store-bought works):

For the Topping: Ground cinnamon , for dusting:

DIRECTIONS

1. Step-by-: Step: How I Make It
2. Make the : Milk Custard Base
3. In a saucepan, I combine the milk, sugar, and cornstarch. It's important to stir well at this stage to fully dissolve the cornstarch before the heat goes on-this prevents clumps later.
4. Over medium heat, I stir constantly until the mixture thickens and just begins to bubble. It takes about 5-7 minutes. You're looking for a smooth, pudding-like consistency.
5. In a separate bowl, I whisk together the eggs and vanilla extract. Then I temper the eggs by slowly pouring in a bit of the hot milk mixture while whisking. This keeps the eggs from scrambling when they hit the heat.
6. Once tempered, I pour the egg mixture back into the saucepan and keep whisking for another 2-3 minutes as it thickens even more. Then I remove it from the heat and let it cool for a few minutes.
7. Blend in the : Cream Cheese and Whipped Cream
8. While the milk mixture is cooling, I beat the softened cream cheese in a large bowl until smooth. Once the custard is warm (but not hot), I slowly add it to the cream cheese, mixing well between each addition. The goal is a smooth, unified mixture with no lumps.
9. Then I gently fold in the whipped cream. This step lightens everything up and gives the cheesecake a fluffy, mousse-like texture. The mixture should be creamy, pourable, and completely irresistible.
10. Assemble the : Cheesecake

11. I pour the filling into the ready-made graham cracker crust, smoothing out the top with a spatula. At this point, I resist the urge to dive in with a spoon and instead pop it into the fridge.
12. It needs at least 4 hours to set-overnight is even better. Once set, it holds together beautifully when sliced, with that perfect balance of creamy and firm.
13. Finish with : Cinnamon
14. Just before serving, I dust the top lightly with ground cinnamon. It's a simple touch, but it ties the whole milk tart inspiration together.
15. My Tips for : Perfect Results
16. Use full-fat cream cheese and milk
17. : This gives the filling the best flavor and structure.
18. Make sure the milk mixture cools slightly before mixing with the cream cheese
19. to avoid melting the whipped cream or curdling the cheese.
20. Don't skip tempering the eggs
21. -it keeps the custard silky and smooth.
22. Chill thoroughly
23. : Give it time to fully set before slicing. It's worth the wait.
24. Variations and : Upgrades
25. Add a cinnamon stick to the milk mixture

More recipes: ChefManiac.com

Original recipe: <https://chefmaniac.com/creamy-dreamy-and-spiced-just-right-this-milk-tart-cheesecake-always-impresses/>