



Basque Burnt Cheesecake

FEATURED PRODUCT:

IF YOU CARE Parchment Baking Paper

INGREDIENTS

- 450g Cream Cheese, room temperature
- 1/2 Cup Sugar
- 1 tsp Vanilla
- Pinch of Salt
- 3 Eggs, large
- 1 Cup Heavy Cream
- 2 tbsp AP Flour
- 1 Tbsp Soft Butter, to grease the pan

INSTRUCTIONS:

1. Preheat oven to 220°C
2. Add the cream cheese and sugar to a mixing bowl. Mix on high for 4-5 minutes until creamy and silky.
3. Add one egg at a time, allowing it to incorporate before adding the next.
4. Mix in the salt and the vanilla.
5. Use a fine mesh sieve to sift the flour over the top of the batter. Mix to just combine.
6. Butter the spring form so the parchment paper can stick to the pan.
7. Line a 7" springform pan with two pieces of parchment paper allowing it to overhang the top.
8. Bake for 45-50 minutes or until the top is deeply bronzed. The brown top means it is done. Allow the cheesecake to cool completely. Refrigerate overnight before cutting.