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PREP: 25mins
COOK: 60mins
SERVES: 12

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Burnt Basque Cheesecake

Mouth-wateringly light and creamy with intense caramel notes, this surprisingly simple, yet impressive Burnt Basque Cheesecake is the on-trend dessert of your dreams.

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Ingredients

Burnt Basque Cheesecake

750g cream cheese, room temperature

250g (1 cup) caster sugar

5 large eggs, room temperature

375ml thickened cream

2 tsp Queen organic vanilla bean paste

1/4 cup plain flour

Method

STEP 1

Preheat oven to 200°C Fan Forced with shelf in the middle position.

STEP 2

Place two long pieces of baking paper in an X pattern on top of each other, then lay it over a high sided 20cm springform cake pan with baking paper. Press the paper down into the pan letting the paper crumple and fold on itself to fit into the pan and ensuring the paper extends above the height of the tin.

STEP 3

In the bowl of a stand mixer (or using a large bowl and hand mixer) beat the cream cheese and sugar for 2-3 minutes until smooth and creamy. Add the eggs one at a time, whisking after each addition until just incorporated then scrape down the sides of the bowl.

STEP 4

Add the thickened cream and vanilla bean paste and mix until the batter is silky. Scrape the sides of the bowl again then sift in the flour and mix until the batter is completely smooth.

STEP 5

Pour the cake batter into the lined springform cake pan and tap it on the bench to remove any bubbles. Bake for 60-70 minutes until the cheesecake top is a dark golden colour then remove from oven and cool for a couple of hours on your bench top before transferring to the fridge uncovered and chilling for an additional 8 hours to overnight.

STEP 6

30 mins before serving, remove the cheesecake from the fridge then when ready to serve cut generous slices and plate.

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