

Basque Cheesecake



- 1kg cream cheese, at room temperature
- 1 1/2 cups (330g) caster sugar
- 6 eggs
- 600ml thickened cream
- 1 tsp salt
- 1 tsp vanilla bean extract
- 1/3 cup (50g) plain flour

METHOD

1. Preheat oven to 200°C. Grease a 22cm springform pan. Place a 30cm x 40cm sheet of baking paper on a clean work surface. Top with another sheet of baking paper, turning 90 degrees to create a cross. Line the prepared pan with the paper cross, pleating and folding sides to fit. Place on a baking tray.
2. Use an electric mixer to beat the cream cheese and sugar in a large bowl until the sugar dissolves and the mixture is very smooth.
3. Add the eggs, 1 at a time, beating well after each addition. Continue beating until the mixture is smooth and silky. With the motor running, gradually add the cream in a thin, steady stream. Continue beating until smooth. Add the salt and vanilla and beat to combine.

4. Sift the flour over the cream cheese mixture and beat on low until smooth and just combined. Pour into the prepared pan and smooth the surface. Bake for 1 hour or until the cheesecake is golden brown and puffed. Set aside to cool completely. Place in the fridge for 2 hours to chill.
5. Serve chilled or bring to room temperature for a softer texture. Cut into wedges to serve.