

Basque Burnt Cheesecake

Ingredients	Metric	US
Cream cheese, softened at room temperature	1 kg	2.2 lb
Sugar	350 g	1 3/4 cups
Eggs, room temperature	6 large	6 large
All-purpose flour	20 g	2 1/2 tbsp
Heavy cream	400 ml	1 2/3 cups
Vanilla extract	1 tsp	1 tsp
Salt	Pinch	Pinch

Instructions

1. Preheat oven to 220°C (425°F). Line a 9-inch (23 cm) springform pan with parchment, leaving overhang up the sides.
2. Beat softened cream cheese and sugar in a large bowl until smooth and creamy.
3. Add eggs one at a time, mixing well after each addition.
4. Sift in flour and salt and stir gently until combined.
5. Pour in heavy cream and vanilla extract and mix until the batter is silky and smooth.
6. Pour batter into the prepared pan and smooth the top.
7. Bake 50–60 minutes until the top is deeply browned and the center jiggles slightly.
8. Cool completely in the pan, then refrigerate at least 4 hours or overnight before slicing.

Note & Storage

- Use 300 g sugar for a lighter sweetness.
- Mascarpone can replace cream cheese for a softer flavor.
- Cake will rise and fall as it cools, this is normal.
- Slice while cold for clean cuts.
- Store covered in the refrigerator up to 4 days.
- Flavor improves after resting overnight.
- Freeze individual slices up to 1 month.