

Basque Cheesecake

Ingredients:

24 ounces cream cheese, softened and cut into pieces

1 ½ cups granulated sugar

2 Tbsp AP flour

5 large eggs + 1 large egg yolk, room temperature

1 ½ cups heavy whipping cream, room temperature

Steps:

1. Preheat oven to 400 degrees.
2. Crumple two large pieces of parchment paper. Line the pan with the parchment, overlapping the sheets so that the sides and bottom of the pan are completely covered, and the paper comes above the top of the pan.
3. Beat the cream cheese on medium-high speed until fluffy and smooth, using electric beaters or a stand mixer fitted with the paddle attachment. Frequently scrape down the bowl well. Slowly add half of the sugar while mixing, pausing to scrape down the bowl at least once before adding the remaining sugar.
4. Beat in the flour until incorporated.
5. Lightly whisk the eggs and egg yolk together in a small bowl. Add the eggs to the cream cheese mixture a little at a time on medium-low speed, stopping to scrape the bowl before adding more, until all have been incorporated.
6. Pour in the cream slowly while mixing on medium-low speed. The batter will be very fluid.
7. Pour the batter into the prepared pan and bake about 40 – 45 minutes. It will soufflé and then sink, turning a deep brown on top but still quiver in the center when the pan is gently moved. Let the cheesecake cool in its pan on a rack for at least 2 hours before chilling overnight.
8. Remove from the pan but serve the cheesecake in the parchment paper. Use the paper to lift the cheesecake onto a cutting board or serving platter (leave the parchment on the cake). Push down the paper to reveal more of the cheesecake and use a hot dry knife to cut slices. Serve by itself or with a fruit compote topping. The cheesecake will keep loosely covered in the fridge for up to 2 days.