

# BASQUE CHEESECAKE

Every single day I hear from people who've entered cheesecake heaven by making this cake! More like a set custard, it's very jiggly when first cooked, then firms up as it cools. Don't be alarmed by the dark exterior - that caramelised surface has just the right touch of bitterness to take the edge off the creamy interior.



**Serves:** 10

**Time:** 1 hour 15 minutes



## INGREDIENTS

### TM5

7 eggs  
1000 grams (35.3 oz) cream cheese, chopped in cubes  
350 grams (12.3 oz) white sugar  
500 grams (17.6 oz) cream  
30 grams (1 oz) flour

### TM31

6 eggs  
900 grams (31.7 oz) cream cheese, chopped in cubes  
300 grams (10.6 oz) white sugar  
400 grams (14 oz) cream  
30 grams (1 oz) flour



## METHOD

1. Preheat oven to (200°C/390°F) (see Tips).
2. Place eggs into mixing bowl and mix **20 sec/speed 4**.
3. Add cream cheese and mix **30 sec/speed 5**. Scrape down and mix for a further **30 sec/speed 5.5** or until smooth.
4. Add sugar and mix **1 min/speed 5**.
5. Add cream and mix **30 sec/speed 5**. Scrape down and mix for a further **30 sec/speed 5** or until smooth.
6. Add flour and mix **2 min/speed 5**.
7. Line a 22 cm springform tin with paper, ensuring paper extends 10 cm beyond the top of the tin. Pour cheesecake mixture into spring form.
8. Cook for 1 hour (200°C) (392°F) (see tips). Cool in tin. When cool, carefully open springform tin, peel away paper and transfer to a serving plate.

Serve it with berries or just keep your bliss pure!

### Tips

- Check the cake is ready using the 'jiggle test': you want a little bit of wobble in the centre and not too much around the edge. Err on the side of over-baking rather than under-baking if you are not sure.



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- It is normal for the cake to darken on top as it caramelises but if you are concerned it's getting too dark, place a sheet of baking paper over the cake about halfway through baking time.

- **Gluten-free** cake lovers can replace the plain flour with corn flour, arrowroot or gluten-free flour.

- **Lactose-free** cake lovers, guess what! A subscriber has successfully used Liddells lactose-free cream cheese and Zymil lactose-free light thickened cream. Adam says, "The texture looked a little thinner than yours towards the end, so I added 50 grams (2 oz) of flour instead of 30 grams (1 oz). It was done in 70 mins."

- **LCHF** cake lovers can try Soph Wright's version: "Sugar subbed for 200 grams (7 oz) baking stevia (which I would reduce again to 150 grams (5 oz)) and flour subbed for 10g coconut flour." And she looooved the result. In fact, she sent me a very funny email while it was cooling: "Well I have just made the Basque Cheesecake (finally!) and I am very very upset and angry, and felt compelled to email you. Why do I have to wait so long for it to cool down???? Ahhhhhhhh it's killing me, taunting me with its sexiness.....patience has never been my strength."