



Burnt Basque Cheesecake

Sarah's Servings: 10 Sarah's skill: Easy, Baking time: 45 minutes

Ingredients

600g full fat cream cheese
200g caster sugar
3 tbsp plain flour
300ml sour cream
3 large free range eggs
1 tsp vanilla bean paste

Method

1. Line a round 20cm springform tin with two sheets of baking parchment. Just push the parchment into the tin and don't worry about all the creases!
2. Pre-heat the oven to 220°C (200°C fan).
3. In the bowl of a stand mixer fitted with the whisk attachment, place the cream cheese and sugar. Whisk for a few minutes until the sugar has dissolved.
4. Then add the flour, soured cream, eggs and vanilla and whisk again until you have a smooth mixture.
5. Pour into the prepared tin and place in the oven for 45 minutes. It will rise like a soufflé and wobble a lot but don't be tempted to bake for longer.
6. Place it on a wire rack in the tin to cool - it will sink a lot as it cools.
7. Once cool place in the fridge overnight and then remove from the tin and slice to serve.