

Basque Cheesecake Recipe



10 MINS











Ingredients

1kg cream cheese 500ml whipping cream 5 large eggs 350g caster sugar 1 tbsp plain flour

Method

In a large bowl and with the help of a whisk, beat all the ingredients together until a smooth batter is achieved.

Using some soft butter, grease a 26cm in diameter clip-on cake tin, pour the mix in and bake in a pre-heated oven at 200°C/400°F/Gas Mark 6 for 50 minutes.

To test if the cheesecake is ready, pierce the centre with a small knife, the knife should come out clean.

Allow the cheesecake to cool down and serve.

https://www.bascofinefoods.com/spanish-recipes/basque-cheesecake-recipe/