



Basque Burnt Cheesecake

Prep Time: 15 Minutes
Bake Time: 60 Minutes
Cool Time: (preferably) Overnight

Difficulty Level: EASY

Ingredients

MAKES ONE 10" CAKE (8 Servings)

Unsalted butter (for pan)
2 lb. cream cheese, room temperature
1½ cups sugar
6 large eggs
2 cups heavy cream
1 tsp. kosher salt
1 tsp. vanilla extract
⅓ cup all-purpose flour
Sherry (for serving; optional)

Equipment

A 10"-diameter springform pan
Parchment Paper
Large Bowl
Whisk / Mixer
Fine-mesh Sieve
Measuring Cups and Spoons

This cheesecake is the alter ego to the classic New York-style cheesecake with a press-in cookie crust. It is lighter than New York-style cheesecake, with an airy texture more similar to soufflé! Despite its heavily torched appearance, it tastes mildly caramelized, with a subtle flavor of brown sugar and crème brûlée. Inspired by a Basque version, this is the cheesecake that wants to get burnt, cracked, and cooked at high heat, which also means this is the cheesecake that's impossible to mess up.

Step 1

Place a rack in middle of oven; preheat to 400°. Butter pan, then line with 2 overlapping 16x12" sheets of parchment, making sure parchment comes at least 2" above top of pan on all sides. Because the parchment needs to be pleated and creased in some areas to fit in pan, you won't end up with a clean, smooth outer edge to the cake; that's okay! Place pan on a rimmed baking sheet.



Step 2

Beat cream cheese and sugar in a bowl, until very smooth, no lumps remain, and sugar has dissolved, about 2 minutes.

Step 3

Mix in eggs one at a time, beating each egg 15 seconds before adding the next. Add cream, salt, and vanilla and whisk until combined, about 30 seconds.



Step 4

Sift flour evenly over cream cheese mixture using a fine-mesh sieve. Fold to combine until batter is very smooth, homogenous, and silky, about 10 seconds.

Step 5

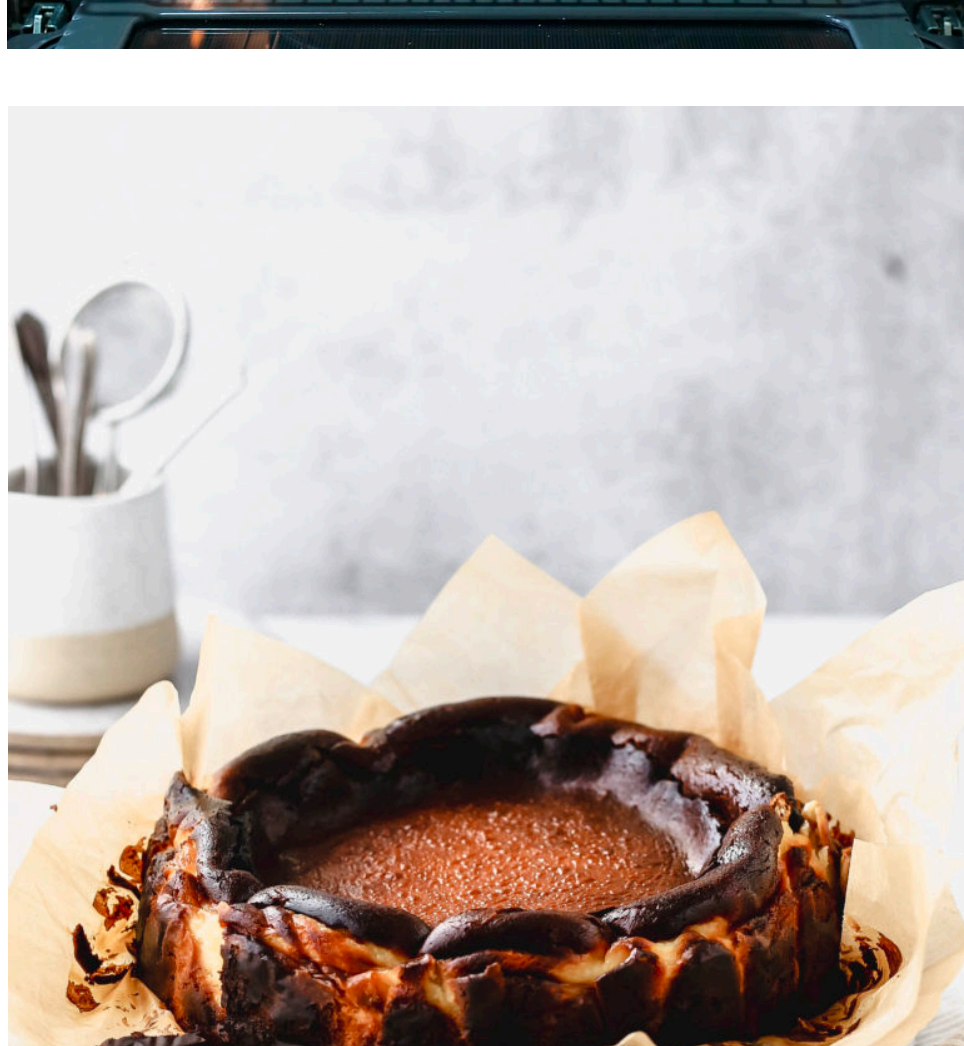
Pour batter into prepared pan. Bake cheesecake until deeply golden brown on top and still very jiggly in the center, 60–65 minutes.



Step 6

Let cool slightly (it will fall drastically as it cools), then unmold. Let cool completely. Carefully peel away parchment from sides of cheesecake. Slice into wedges and serve at room temperature, preferably with a glass of sherry alongside.

Do Ahead: Cheesecake be made 1 day ahead. Cover and chill. Be sure to let cheesecake sit for several hours at room temperature to remove chill before serving.





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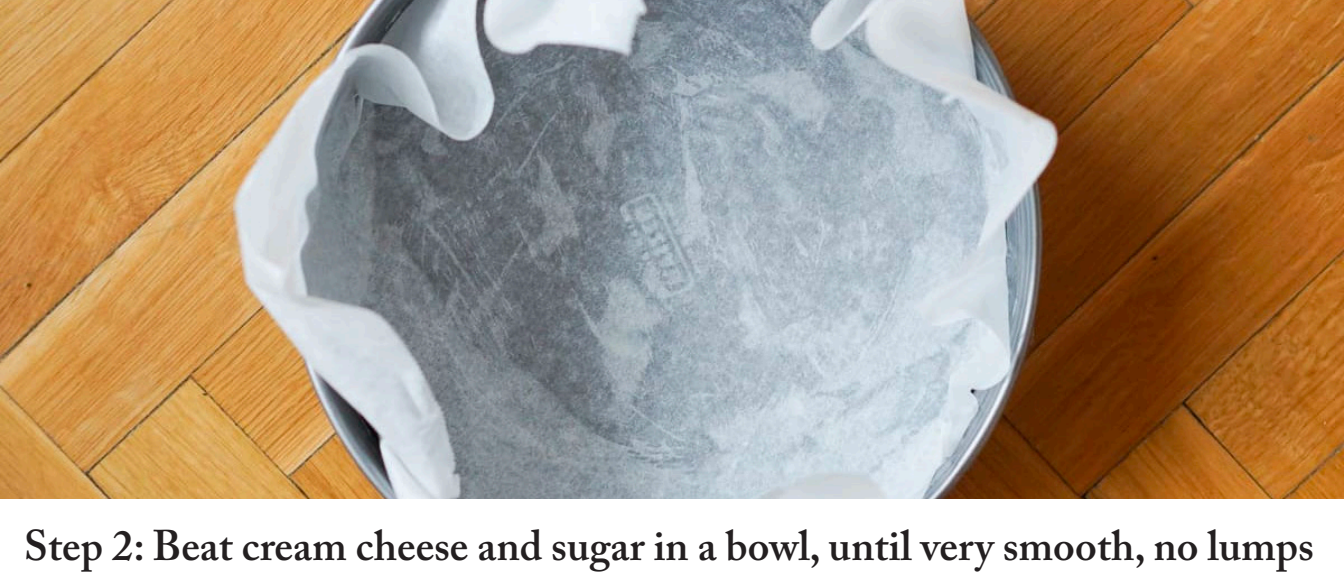
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