



Basque Burnt Cheesecake with Vanilla Honey

A twist on the familiar NY-style cheesecake in the traditional Basque style — that’s arguably even more delicious (and with an intentionally burnt exterior, it’s totally foolproof).

SERVES:
8

Ingredients

1.5 lb cream cheese
(softened at room temperature)

1 cup sugar

4 eggs

1.5 cups cream

½ cup flour

1 tsp salt

1 tsp vanilla extract

VANILLA HONEY

4 tbs honey

1 tsp vanilla

¼ tsp salt

Instructions

1. Preheat oven to 400 degrees. Place parchment paper in a 10 inch cake pan, and spray pan heavily with non stick spray.
2. Place cream cheese and sugar in a mixing bowl of a stand mixer with the paddle. Beat for about 3 minutes until smooth and creamy.
3. Add the eggs one at a time, making sure they are incorporated before you add the next.
4. Add the cream, salt, vanilla, and flour, and mix on low until everything is incorporated at low speed, being careful not to overwhip.
5. Pour into cake pan, and bake for approximately one hour, until just set. Cake will caramelize on the top, and soufflé, but will fall when taken out of the oven.
6. While the cake is cooking, mix together the vanilla honey ingredients. Let cake cool, slice into 8 slices, drizzle with vanilla honey, and serve.