

Burnt Basque Cheesecake

🍴 (Loaf Pan Version)

Rich, creamy, and perfectly caramelized – this mini Basque cheesecake gives you all the flavor of the classic Spanish dessert in a smaller, easier-to-make version that fits your loaf pan!

Ingredients:

- 3 large eggs
- 8 oz cream cheese, softened
- 1/3 cup granulated sugar
- 1 1/2 Tbsp all-purpose flour
- 1/2 cup heavy cream (or whipping cream)
- 1/2 tsp vanilla extract (optional)
- pinch of salt

Instructions:

1. **Preheat Oven:** Set to 425°F (220°C). Line a loaf pan with parchment paper, leaving overhang on the sides.
2. **Make the Batter:** In a mixing bowl, beat cream cheese and sugar until smooth and creamy. Add eggs one at a time, beating well after each. Mix in flour, salt, and vanilla (if using). Finally, add heavy cream and whisk until silky smooth.
3. **Pour and Bake:** Pour batter into the prepared loaf pan. Bake for 25–30 minutes, until the top is deeply golden brown and slightly “burnt” around the edges. The center should still be a little jiggly – that’s perfect!
4. **Cool and Chill:** Let cool completely, then refrigerate for at least 4 hours (or overnight) before slicing.

💡 Tips:

For extra caramelized edges, place the oven rack in the upper third of your oven.

Serve with a drizzle of caramel or a dusting of powdered sugar for an elegant finish.

