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PREP: 55
COOK: 20
SERVES: 12

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Salted Caramel Basque Cheesecake

Golden, caramelised edges give way to a smooth creamy centre in this decadent Salted Caramel Basque Cheesecake. Its melt-in-your-mouth texture will leave you coming back for another slice!

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Ingredients

650g Cream cheese, room temperature

125g (1/2 cup) caster sugar

5 Large eggs, room temperature

375ml thickened cream

2 tsp Queen Organic Vanilla Bean Paste

1/4 cup plain flour

300g Queen Caramel Dulce de Leche

1 Pinch flaky Salt

Method

STEP 1

Preheat oven to 200°C fan-forced with shelf in the middle position. Place two long pieces of baking paper in an X pattern on top of each other, then lay it over a high sided large loaf tin. Press the paper down into the pan ensuring the paper extends above the height of the tin

STEP 2

In the bowl of a stand mixer (or a large bowl and hand mixer) beat the cream cheese and sugar for 2-3 minutes until smooth and creamy. Add eggs one at a time, whisking after each addition until just incorporated then scrape down the sides of the bowl

STEP 3

Add the thickened cream, vanilla bean paste, Caramel Dulce de Leche and salt and mix until the batter is silky. Scrape the sides of the bowl again then sift in the flour and mix until the batter is completely smooth

STEP 4

Pour the cake batter into the lined loaf tin and tap it on the bench to remove any bubbles. Bake for 60-70 minutes until the cheesecake top is a dark golden colour then remove from oven and cool for a couple of hours on your bench top before transferring to the fridge uncovered and chilling for an additional 8 hours to overnight.

STEP 5

30 mins before serving, remove the cheesecake from the fridge then when ready to serve cut generous slices and plate.

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