

BASQUE CHEESECAKE WITH BUCKWHEAT HONEY

Makes one
10-inch
cheesecake



The deep brown, almost burnt caramelized top of this Basque country cheesecake glows with goodness. The crustless, rustic dessert from northern Spain has a light, custardy interior that isn't too sweet. As it bakes at relatively high heat, the interior rises and, as it cools, sinks slightly, making it perfect for a drizzle of buckwheat honey and seasonal fruit. It's best served at room temperature, either once it has cooled after baking, or stored chilled and then allowed to come to room temperature. Before garnishing, it'll hold in the refrigerator, well covered, for up to a week. I love the simple splendor of this cheesecake – a marvel, given how easy it is to make.

- Leslie Mackie

INGREDIENTS:

24 oz cream cheese, at room temperature (remove from refrigeration 1 hour prior to using)

1 cup granulated sugar

1/2 cup brown sugar

1 cup sour cream

1 cup heavy cream

1 Tbsp vanilla extract

1/4 cup unbleached all-purpose flour (or Bob's gluten-free blend)

1/2 tsp kosher salt

4 large eggs

1/4 cup buckwheat or Manuka honey

1 cup seasonal fruit (such as orange segments or raspberries)

DIRECTIONS:

Preheat oven to 400°F. Line a 10-inch x 3-inch springform pan* using two pieces of parchment paper, leaving an overhang to form a collar. Press the parchment firmly against the pan's base and sides and set aside.

In the bowl of a stand mixer, combine the room temperature cream cheese, granulated sugar, and brown sugar with a paddle attachment. Mix until smooth and lump-free, about 3 to 4 minutes.

Add the sour cream to the mixture and blend until incorporated. Follow with the heavy cream and vanilla extract, mixing until smooth. Scrape the sides of the bowl with a spatula to be sure everything is well combined.

In a small bowl, whisk the flour and salt together. Gradually add this to the cream cheese mixture with the mixer on low speed until it's fully incorporated.

Add the eggs one at a time, mixing well after each addition and scraping down the sides of the bowl to be

sure the eggs are fully incorporated.

Pour the batter into the prepared springform pan and place on a rimmed sheet pan. Bake on the center rack of the oven for 45 minutes.

Lower the temperature to 375°F and bake for another 15 minutes, until the top is deep brown and the center is set.

Remove the cheesecake from the oven and let cool for 1 hour. Release the springform pan and gently remove the cheesecake by lifting the edges of the parchment paper.

Allow the cheesecake to rest another 30 minutes. Carefully invert the cheesecake onto a flat plate, remove the parchment paper, and then place upright on a serving plate.

Drizzle the buckwheat or Manuka honey over the top and artfully arrange the seasonal fruit. Enjoy!

**This recipe can be achieved with a standard 10-inch x 3-inch cake pan with the parchment paper lining.*

