

Treasure Barrel

Basque Burnt Cheesecake – Creamy Caramelized Delight

15 min Prep time	**45 min** Cook time	**1 h** Total time
8 Servings	**Easy** Difficulty	**Spanish** Cuisine

Ingredients

Main Ingredients

- [ ] 2 lbs (900 g) cream cheese, softened
- [ ] 1 cup (240 ml) heavy cream
- [ ] 1 cup (200 g) granulated sugar
- [ ] 4 large eggs
- [ ] 2 tbsp all-purpose flour
- [ ] 1 tsp vanilla extract
- [ ] 1 pinch sea salt

Instructions

1. Preheat the oven to 425°F (220°C). Line a 9-inch springform pan with parchment, leaving enough overhang to wrap the sides.
2. In a large bowl, beat the cream cheese and sugar together until smooth; I mean, you'll hear a soft hum as the mixture becomes airy.
3. Add the eggs one at a time, mixing gently after each, then stir in the vanilla, sea salt, and flour just until combined.
4. Pour the heavy cream into the batter, folding it in with a spatula until the batter shines with a silky sheen.
5. Transfer the batter to the prepared pan, wrap the parchment over the edges, and bake for 40-45 minutes until the top is deeply browned and the center still has a slight wobble.
6. Cool completely in the pan, then refrigerate for at least 2 hours before unmolding and serving.

Nutrition per serving

420 kcal	10 g	28 g	30 g
Calories	Protein	Carbs	Fat

Tips & notes

- The cheesecake continues to set as it cools; patience is key.
- For extra caramel notes, sprinkle a tiny pinch of brown sugar on top before baking.
- If you prefer a softer crust, reduce the oven temperature to 400°F and bake 5 minutes longer.