



Ingredients

✓ 4 packages of cream cheese at room temperature

✓ 1 1/4 cup sugar

✓ 1 tbsp vanilla extract

✓ 1 1/4 cups heavy whipping cream

✓ 5 eggs, also at room temperature

Basque Cheesecake

We discovered this delight at our favorite local restaurant, and I searched for a recipe straightaway because it was too good not to try making at home. Having a signature dessert you can serve or bring to a party is always a great plan. It's a very easy recipe, which I love. I [found a recipe](#) that's gluten-free, but the first result was a bit too soft in the middle, so I've amended it to be firmer and creamier, and cook a tad longer so the top burns appropriately. It's delicious either way, and adorable served in small cast iron skillets for an individual treat. Enjoy!

Directions

1. In a stand mixer, beat the cheese with the sugar and vanilla on high speed until it looks absolutely creamy and smooth, without any lumps. Make sure to scrape the sides and bottom of the bowl with a spatula every once in a while to thoroughly incorporate the cheese.
2. Once completely smooth, add the cream slowly, and beat on low speed.
3. Add the eggs and again incorporate them at low speed.
4. Pour the mix into a 9in diameter springform pan with two sheets of baking paper inside, facing opposite directions. You also want to push down on the paper to shape them like the pan.
5. Bake the cheesecake in a preheated oven at 410°F for 40 minutes. When it comes out it will look very liquidy, but don't worry, that's perfect.
6. Let it cool down completely and then refrigerate for at least 8 hours.
7. To unmould, open the clip on the pan, peel off the paper and transfer to a dish using a pizza peel.
8. Cut and serve cold.

As seen in J.T. Ellison's newsletter. For more recipes, visit JTEllison.com/Recipes. Want a wine to go with your recipe? Check out J.T.'s wine blog at TheWineVixen.com.