# $\frac{\text{martha stewart}}{\text{MARLEY SPOON}} \& \frac{}{}$



# **Burnt Basque Cheesecake:**

Perfect for Father's Day!





2h 2 Servings

This Spanish-style cheesecake is like a New York-style cheesecake's foolproof, cheeky, crustless cousin. It features just a handful of simple ingredients but what makes it so delicious is the complex caramelized flavor it develops and the deep brown top, which is a must for this dessert. The batter is super creamy thanks to cream cheese and sour cream and has a citrusy bite thanks to orange zest.

#### What we send

- 2 (8 oz) cream cheese 7
- 5 oz granulated sugar
- 2 (1 oz) sour cream <sup>7</sup>
- 1 orange
- 5 oz all-purpose flour <sup>1</sup>

## What you need

- 3 large eggs <sup>3</sup>
- ¾ c whole milk 7
- coarse salt
- vanilla

#### **Tools**

- 8-inch springform pan (or cake pan)
- hand-held electric mixer (or stand mixer)
- · microplane or grater

### **Cooking tip**

To bring eggs to room temperature quickly, submerge eggs in a bowl of warm water until step 3.

#### **Allergens**

Wheat (1), Egg (3), Milk (7). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

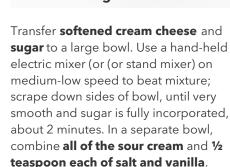
#### **Nutrition per serving**

Calories 190kcal, Fat 12g, Carbs 16g, Proteins 4g



# 1. Prep ingredients

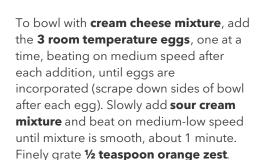
Preheat oven to 400°F with a rack in the center. Set **all of the cream cheese** and **3 large eggs** out at room temperature (microwave cream cheese in 10 second bursts, if needed, to soften). **Butter** an 8-inch springform pan (or cake pan), then line with 2, 9 x 13-inch strips of parchment paper, overlapping, so the paper stands 2-inches above top of pan; pleat and fold paper to fit pan.



Gradually mix in 34 cup whole milk.



2. Mix wet ingredients



3. Add wet ingredients



4. Add flour

Sift 3 tablespoons flour over cheesecake batter, then add orange zest. Mix on medium-low speed until just combined. Scrape down sides of bowl and mix again until no lumps or visible traces of flour remain, about 1 minute. (Repeat scraping and beating, if necessary.) Batter will be very thin.



5. Bake cheesecake

Pour **cheesecake batter** into prepared pan. Bake on center oven rack until deeply golden brown on top and still a little jiggly in the center, 60-65 minutes (watch closely as ovens vary).



6. Rest & serve

Let **cheesecake** cool for 10 minutes, then carefully remove the sides of the springform pan (if using a cake pan, remove cheesecake from the pan by pulling up on the parchment paper). Let cool completely. Peel parchment paper away from the sides and cut slices for serving. Enjoy!