



## Caramelized Basque Cheesecake

with Orange Zest



2h



2 Servings

This Spanish-style cheesecake is like a New York 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 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. (2p-plan serves 12; 4p-plan serves 16)



## What we send

- 2 (8 oz) cream cheese <sup>2</sup>
- 5 oz granulated sugar
- 2 (1 oz) sour cream <sup>2</sup>
- 1 orange
- 5 oz all-purpose flour <sup>3</sup>

## What you need

- 3 large eggs <sup>1</sup>
- butter (for greasing) <sup>2</sup>
- coarse salt
- vanilla
- $\frac{3}{4}$  c whole milk <sup>2</sup>

## Tools

- 8-inch springform pan (or cake pan)
- parchment paper
- 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

Egg (1), Milk (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## Nutrition per serving

Calories 190kcal, Fat 12g, Carbs 16g, Protein 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.



### 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.



### 2. Mix wet ingredients

Transfer **softened cream cheese** and **sugar** to a large bowl. Use a hand-held electric mixer (or stand mixer) on medium-low speed to beat mixture; scrape down sides of bowl, until very smooth and sugar is fully incorporated, about 2 minutes. In a separate bowl, combine **all of the sour cream** and  **$\frac{1}{2}$  teaspoon each of salt and vanilla**. Gradually mix in  **$\frac{3}{4}$  cup whole milk**.



### 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).



### 3. Add wet ingredients

To bowl with **cream cheese mixture**, add the **3 room temperature eggs**, one at a time, beating on medium speed after each addition, until eggs are incorporated (scrape down sides of bowl after each egg). Slowly add **sour cream mixture** and beat on medium-low speed until mixture is smooth, about 1 minute. Finely grate  **$\frac{1}{2}$  teaspoon orange zest**.



### 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!