

CHOCOLATE BASQUE CHEESECAKE

This remarkably easy cheesecake, with its caramelised crust and creamy centre, is the ultimate showstopper dessert!

NORMAL	15	40	6

Ingredients

- 500g Philadelphia Cream Cheese, softened at room temp
- 4 eggs
- 150g caster sugar
- 1/2 tbsp cake flour
- 1 orange, zested
- 1 tbsp orange juice
- 2 tbsp cocoa powder
- 100mL thickened cream

Instructions

1. Preheat the oven to 220C. Line a 15-16cm round spring form baking tin with greaseproof paper with a 5cm overhang.
2. Combine the cream cheese, caster sugar, eggs, orange zest, orange juice and cream with a whisk till smooth - making sure not to incorporate too much air into the mix. Sift the cocoa powder and cake flour, mix to combine.
3. Pour batter into the prepared tin, and bake in the oven for 30-40 minutes until the tops are dark brown but the cheesecake centre is still jiggly.
4. Remove from the oven and let it completely cool in the tin before taking it out and slicing.