



Orange Blossom & Cinnamon Basque Cheesecake



DIFFICULTY: EASY



PREPARATION TIME: 15
MINUTES



COOKING TIME: 1 HOUR



SERVES: 10

Ingredients

For the cake

4 large eggs

750g Cream Cheese, softened

1 ¼ cups Caster Sugar

1 ½ cups (375ml) Cream

1/2 tsp salt

2 tsp ground Cinnamon

2 tsp Orange Blossom Water

¼ cup Plain Flour

For the topping

½ tbsp Icing Sugar

¼ tsp ground Cinnamon

Notes

Method

Grease a 20cm round springform pan. Line the base and sides with baking paper, extending the paper 10cm above the top of the pan.

Preheat your oven on CircoTherm at 190°

Using a mixer, beat the eggs until fluffy. Add the cream cheese, scraping down the sides as needed, until smooth. Add the caster sugar, cream, salt, cinnamon and orange blossom water and beat until combined. Add the flour and mix until combined.

Pour the mixture into the prepared pan and place into the oven for 1 hour. The cheesecake will develop a deep brown top and should have a slight wobble in the centre. Set aside to cool completely.

Once cool, remove the cheesecake from the pan. Combine the icing sugar and cinnamon together in a fine sieve and dust the top of the cheesecake.

Serve and enjoy!