

More than 1 hour

Serves 8

Share with friends

Share on facebook

Share on twitter

Share on pinterest

Share on whatsapp

Share on email

Ingredients:

- 3 tubs (250g each) full-fat cream cheese
- 1½ cups (375ml) cream
- 4 eggs
- 1¼ cups (250g) castor sugar
- 2 tsp (10ml) vanilla essence
- 3 Tbsp (45ml) flour
- Pinch salt

Method:

1. Preheat oven to 200°C.
2. Line a 23cm loose-bottomed cake tin with baking paper covering the base and sides. (You might need to do two or three layers to overlap, making sure there is no exposed tin.)
3. Combine cream cheese, cream, eggs, castor sugar, vanilla essence, flour and salt.
4. Blitz with a stick blender until smooth.
5. Pour into the prepared cake tin.
6. Bake for 50-60 minutes on the middle oven rack. (Note the cake will rise almost like a souffle.)
7. Turn oven off and leave the door slightly ajar, letting the cheesecake cool in the oven. (We left it overnight but an hour will do the trick. In this time, the cake will naturally deflate - it is supposed to do this.)
8. Chill in fridge for 2-3 hours.
9. Unmould, slice with a hot knife and serve.