

Scorched Cheesecake

Serves 8-12 : 20 minute prep, 1 hr bake, 8 hr cool : adapted from recipe by Thalia Ho

Ingredients:

- oil for greasing
- 4, 8 oz packages cream cheese, at room temperature
- 1 $\frac{2}{3}$ cups (335g) granulated sugar
- 6 large eggs
- 1tsp vanilla extract
- zest of 1 lemon
- zest of 1 orange
- 1 $\frac{3}{4}$ cups + 2 tbsp heavy cream
- $\frac{1}{4}$ cup (30g) all-purpose flour

Instructions:

- Preheat the oven to 400°F.
- Grease and line a 9-inch round cake pan with a depth of about 3 inches with two layers of parchment paper, fitting them in so that they overlap and pleat up the sides of the pan.
- Put the cream cheese into the bowl of a stand mixer fitted with the paddle attachment.
- Beat on medium speed until smooth and malleable.
- Add the sugar and beat until creamy, about 3 minutes.
- Pause mixing to scrape down the bottom and side of the bowl.
- Add the eggs, one at a time, beating well to incorporate each addition, then beat in the vanilla and lemon zest.
- Turn the mixer speed to low.

- Stream in the cream and beat until just incorporated, no more than 30 seconds, then remove the bowl from the mixer and sift the flour over it.
 - Use a whisk to finish mixing the batter together by hand, scraping down edges of the bowl as needed until mostly smooth.
 - Pour into the prepared pan.
 - Bake for about an hour, until the edges are set and the top has developed a deep mahogany hue. It should have a fair quiver to it too.
 - Let cool in the pan completely. It will fall with time; let it.
 - Once cool, use the excess parchment to carefully lift the cake out and onto a plate, peeling the paper off, if you wish.
 - It's best eaten at room temperature on the day of making but will keep covered in the refrigerator for up to 3 days.
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recipe notes:

- Don't overmix or you'll have too much air in the batter and get a lot of cracks.
- Don't over bake or you'll have a gritty, as opposed to smooth, texture.

what you learn:

- I learned that desserts don't have to look perfect to be perfect. This cheesecake is intentionally different, a little ugly, and exceptionally beautiful because of it.