

Today's Recipe!
Cheesecake



INGREDIENTS:
For the base

- 1 pack of plain Digestive biscuits (or similar). You can also use oatmeal cookies, or Lotus Biscoff cookies if you prefer a more caramelized flavor.
- 7 tablespoons ($\frac{1}{2}$ cup + 1 tbsp) melted butter (about 100g — you might need a bit more depending on how your base holds together)

For the cake

- 2 cups (16 oz) cream cheese (about 500g)
- 5 large eggs
- $\frac{2}{3}$ cup granulated sugar (125g)
- 1 cup heavy cream (35% fat) (250g)
- 1 tablespoon all-purpose flour
- $\frac{1}{2}$ tablespoon vanilla extract (optional — adds sweetness and aroma)

INSTRUCTIONS:

- For the base, crush the biscuits and mix them with the melted butter until well combined. Press the mixture into the base of a springform pan (about 22 cm in diameter). You can also press it up the sides if you like. Press the biscuit mixture down gently — it should hold together, but not be too tightly packed. Place the pan in the fridge while you prepare the filling.
- In a mixing bowl, whisk together the eggs (5 units) and sugar (125g) with a hand whisk until fully combined. Add the tablespoon of flour and mix well. In a separate bowl, blend the cream and cream cheese until smooth. Then combine both mixtures, and if desired, add a splash of vanilla extract.
- Pour the filling over the biscuit base in the prepared pan.
- Bake for 35 minutes at 200°C (392°F). The center should remain slightly jiggly. Don't put it in the oven until it has reached the temperature.
- Turn off the oven and allow the cake to cool inside it until the mold is not warm anymore. Once cooled, refrigerate overnight in the mold.

Tips

- Use a tall springform pan so the filling has space to rise.
- For a clean slice, dip your knife in warm water before cutting.
- Top with fresh berries, jam, or nothing at all — it's delicious on its own!
- If you notice the top is starting to burn while baking, you can loosely cover it with parchment paper or aluminum foil.