

Sugar-free Basque cheesecake

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Yield: 1 cake (18 cm form)

Ingredients

- 300 g 35% fat cream
- 120 g of erythritol
- 600 g cream cheese
- 4 eggs
- 1 tsp vanilla extract
- 2 g salt

Instructions

- 1.** Dissolving the erythritol: Add the erythritol to the cream and heat gently to 40-45°C, stirring constantly, until the sweetener is completely dissolved. Let it cool down a bit.
- 2.** Cheese mass: Beat the eggs one by one into the cream cheese and mix well each time. Add the vanilla extract and season with salt.
- 3.** Combine: Pour the prepared cream with dissolved erythritol. Mix the whole mass carefully so as not to create unnecessary air bubbles.
- 4.** Aging: Pour the prepared mass into a baking paper-lined form (the edges should protrude ~7 cm) and let it stand for about 2 hours at room temperature.
- 5.** Baking and Tips: Preheat the oven to 230°C (highest setting). Bake the smaller (18 cm) mold for about 20 minutes, and the larger one for a little longer.
- 6.** Tip: Keep an eye on the cooking - the mixture should rise strongly in the oven and the top should be nicely browned and "locked". As soon as this happens, you can immediately remove the cake.
- 7.** Cooling: Leave to cool at room temperature for a few hours, then transfer to the refrigerator overnight.

Notes

Fat cream (35%): 300 g (for 18 cm form) | 500 g (for a 23 cm form)

Erythritol (or other favorite sweetener): 120 g | 200 gr

Cream cheese (Philadelphia type): 600 g | 1000 gr

Eggs: 4 pcs. | 5 pcs.

Vanilla extract: 1 tbsp. sh. | 1.5 tsp

Salt: 2 g (pinch) | 3 g



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