

Baked Crème Brûlée Cheesecake

Serves The Golden Girls or 12-16

Hands-on Time 30 minutes

Cooking Time 10 minutes

Baking Time 3 hours 25 minutes

Ingredients

- 5 medium eggs
- 2 medium egg yolks
- 30g light brown sugar
- 250g plus 3½ tbsp caster sugar
- Fine salt
- 90g cornflour
- 400ml full-fat milk
- 170ml single cream
- 1 tbsp plus 1 tsp vanilla extract (or seeds from 1½ vanilla pods)
- 130g unsalted butter (softened)
- 200g digestives
- 600g cream cheese (room temperature)
- 200ml sour cream

Equipment

- 1 large bowl
- Hand whisk (silicone if possible)
- Large saucepan
- Spatula
- Clingfilm
- Food processor
- Microwaveable bowl
- Microwave
- 20cm springform tin
- Electric whisk
- Extra-wide tin foil
- Pastry brush
- Large deep-sided roasting tin
- 1 kettle of water
- Blowtorch

Method

1. Make the Custard

- Whisk 2 whole eggs, 2 egg yolks, light brown sugar, 100g of caster sugar, and a pinch of salt in a large bowl until light and foamy.
- Add 50g of cornflour and whisk until thick.
- In a saucepan, heat the milk, cream, 1 tbsp of vanilla extract, and 20g of butter until the butter melts and the mixture gently bubbles.
- Slowly pour the hot milk mixture into the egg mixture while whisking continuously.
- Return the mixture to the saucepan and cook over low heat, stirring constantly, until thick and custard-like. Transfer to a bowl, cover with clingfilm, and let cool.

2. Prepare the Base

- Preheat the oven to 180°C/160°C (fan)/350°F/Gas Mark 4.
- Blitz the digestives, 1 tbsp of caster sugar, and a pinch of salt in a food processor until fine.
- Melt 90g of butter in the microwave and pour into the food processor while running. Mix until it resembles wet sand.
- Press the mixture into the base of a springform tin and bake for 10 minutes. Reduce the oven temperature to 160°C/140°C (fan)/325°F/Gas Mark 3.

3. Make the Cheesecake Filling

- Whisk the cream cheese and 20g of butter in a large bowl until light and fluffy.
- Add a pinch of salt, 150g of caster sugar, and 40g of cornflour. Beat until combined.
- Add the remaining 3 whole eggs, 1 tsp of vanilla extract, and sour cream. Whisk until smooth.
- Fold in half of the custard and mix until fully incorporated.

4. Assemble and Bake

- Brush the sides of the tin with melted butter.
- Dollop the remaining custard onto the base and shape into a dome. Pour the cheesecake mixture over the top.
- Tap the tin to remove air bubbles. Wrap the tin in foil to waterproof it.
- Place the tin in a roasting tin and pour boiling water into the roasting tin to create a water bath.
- Bake for 75 minutes, then turn off the oven and let the cheesecake sit inside for 2 hours.

5. Caramelise the Topping

- Chill the cheesecake in the fridge until ready to serve.
- Sprinkle 2½ tbsp of caster sugar over the top. Use a blowtorch or grill to caramelise the sugar until golden. Let it cool and harden.

Enjoy!