

Japanese Cotton Cheesecake

Serves 8

Hands-on Time 40 minutes

Baking Time 1 hour 20 minutes

Ingredients

- 50g unsalted butter (plus extra for greasing)
- 250g cream cheese
- 120g caster sugar (divided into two 60g portions)
- 150ml full-fat milk
- 6 medium eggs (separated)
- 60g plain flour
- 30g cornflour
- 1 tsp vanilla extract
- Juice of ½ lemon
- ¼ tsp cream of tartar
- Water (1 kettle's worth)

Equipment

- Scissors
- Baking parchment
- 20cm fixed-bottom cake tin (at least 5cm deep) or springform tin*
- *Extra-wide, thick foil (if using a springform tin)
- Kitchen paper
- Roasting tray (at least 5cm deep)
- Saucepan
- Heatproof bowl
- Whisk
- Tea towel
- 2 large mixing bowls
- Small sieve
- Spatula
- Flat board (e.g., thin chopping board)
- Wire rack

Method

1. Prepare the tin

- Cut a parchment circle for the base of the tin and two strips for the sides (trim if taller than 4-5cm above the rim).
- Lightly grease the tin with butter and line with the parchment.
- If using a springform tin, wrap the outside tightly with 3 layers of foil to make it watertight.
- Place the tin on a double layer of kitchen paper in a roasting tray.

2. Make the batter

- Preheat the oven to 160°C/140°C (fan)/325°F/Gas Mark 3.
- Simmer water in a saucepan. Place a heatproof bowl over it (ensure the water doesn't touch the bowl).
- Add the cream cheese, butter, and 60g sugar to the bowl. Whisk until smooth and thick. Remove from heat and dry the bowl.
- Whisk in the milk, then let cool.
- In a separate bowl, whisk the egg yolks until pale and thick. Add the cooled cream cheese mixture and whisk to combine.

- Sieve in half the flours, whisk gently, then repeat with the remaining flours. Stir in the vanilla and lemon juice.

3. Whip the egg whites

- In a clean bowl, whisk the egg whites and cream of tartar until foamy. Gradually add the remaining 60g sugar and whisk to stiff peaks.
- Fold 1/3 of the egg whites into the batter to loosen it, then gently fold in the rest until fully incorporated.

4. Bake the cake

- Boil the kettle. Pour the batter into the prepared tin from a height of 30cm to reduce air bubbles. Tap the tin gently to release trapped air.
- Place the tin in the roasting tray and pour boiling water into the tray (a few cm deep).
- Bake on a low shelf for 10 minutes, then reduce the temperature to 140°C/120°C (fan)/275°F/Gas Mark 1 and bake for 70 minutes.

5. Cool and serve

- Remove the cake from the oven and let it sit for 5 minutes. It will shrink slightly and pull away from the sides.
- Tear the side parchment and fold it down over the tin's edges.
- Place a parchment-lined board over the tin, flip it, and remove the tin and parchment.
- Place a parchment-lined wire rack over the cake, flip again, and remove the board.
- Cool completely, then refrigerate overnight for best flavour.

Tips

- For a smooth top, avoid over-mixing the batter.
- If the cake browns too quickly, cover loosely with foil during baking.

Enjoy!