

# Christmas Pudding Burnt Basque Cheesecake



Preparation time: 15 mins

Serves: 10 people

User Rating: ★★★★★

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This festive fusion is unlike any Christmas dessert we've seen so far.



Created by SBS Food Editor and recipe innovator, Camellia Ling Aebischer, this Christmas Pudding Burnt Basque Cheesecake folds memorable festive flavours into creamy, decadent Basque Cheesecake. It's two amazing desserts in perfect harmony, creating something entirely new and inspiring. If you're looking to bring something different to the table this holiday season, this is it.



## Ingredients

- 750 g cream cheese
- 200 g caster sugar
- 30 g flour
- 300 ml thickened cream
- 4 eggs (about 220 g total), lightly beaten
- 1 x 410 g jar fruit mince
- 1 tsp mixed spice (optional, for a stronger Christmas pudding flavour)

## Method

1. Pre-heat your oven to 200°C fan-forced or 220°C conventional.
2. In a large bowl, place cream cheese and sugar. Beat with electric beaters or using a stand mixer until well combined.
3. In a small bowl, add flour and about half the cream. Mix together to form a smooth paste. Add the remaining cream and whisk until combined.
4. Stir the cream mix through the cream cheese until combined. Then stir through the beaten eggs.
5. Finally, fold through the fruit mince and spice (if using) until almost incorporated. A few streaks should remain.
6. Prepare a 20cm high-walled cake tin. Line roughly with baking paper by first scrunching the paper, then placing the single sheet into the tin and pressing it gently into the corners.
7. Pour the cheesecake batter into the tin, then bake for 45-60 minutes. Check at 45 minutes, you want the top to be a dark golden brown but not blackened. Cook time varies and may take slightly over 60 minutes.
8. Remove from the oven and cool completely to room temperature, for about 2 hours. Refrigerate uncovered overnight to chill completely before serving.

