

Basque cheesecakes

Ingredients: (Serves 4)

300g cream cheese, at room temperature

2 eggs

$\frac{3}{4}$ cup caster sugar

150ml thickened cream

2 teaspoons plain flour

2 cups seasonal fruit, to serve

Method:

1. Preheat oven to 240°C (fan forced). Grease four one-cup capacity ramekins with cooking oil spray.
2. Beat the cream cheese with electric beaters or in a small food processor until smooth and creamy. Add eggs, one at a time, beating well after each addition. Gradually beat in sugar, then cream. Fold in flour until just combined. Divide cheesecake batter into the ramekins and tap gently on a flat surface to remove air bubbles.
3. Bake for 15-18 minutes or until the top is dark brown and the middle is just set. There should be a slight wobble in the centre and a skewer inserted will come out clean. Set aside to cool.
4. Serve cheesecakes topped with seasonal fruit.