

PISTACHIO BASQUE CHEESECAKE

INGREDIENTS:

16 ounces cream cheese, room temperature
½ cup granulated sugar
3 large eggs, room temperature
1 ½ teaspoons LorAnn Pure Vanilla Extract
1 teaspoon LorAnn Pistachio Bakery Emulsion
2 drops green food coloring
2 tablespoons flour
½ teaspoon salt
1 cup heavy whipping cream, room temperature



DIRECTIONS:

1. Preheat oven to 425°F.
2. Line a 3-inch deep 6" round cake pan with parchment
3. In a food processor, blitz cream cheese and sugar until smooth.
4. Process in extract and emulsion and then, with the motor running, add 1 egg at a time and combine.
5. Sift in the flour and salt, process until smooth.
6. Blend in heavy cream and food coloring until smooth.
7. Pour into lined pan, smooth the top, and place onto a baking sheet to catch any spills.
8. Bake in preheated oven at 425°F for 35-40 minutes until top is deeply brown and center of cheesecake still jiggles slightly.
9. Remove from oven and cool to room temperature. Cover leftovers with plastic wrap and store in the refrigerator.