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Air Fryer Basque Cheesecake

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INGREDIENTS:

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| 1) 2 Large Eggs (Room Temp) | 5) 3.5 Grams Of Vanilla Extract (3/4 Tsp) |
| 2) 100 Grams Of Sugar, Granulated (1/2 Cup) | 6) 10.83 Grams Of All-Purpose Flour (4 Tsp) |
| 3) 113.4 Grams Of Cream Cheese (4 Ozs) | 7) 0.76 Grams Of Salt, Fine (1/8 Tsp) |
| 4) 119.2 Grams Of Heavy Cream (1/2 Cup) | |

INSTRUCTIONS:

- 1) Preheat air fryer to 375°F. Crumble a 16x12" piece of parchment paper, smooth it out and line a 6x3" springform pan or one with a removable bottom. Crease the paper at the edges so it folds over, and use your fingers to press the paper down so it snugly hugs the bottom and sides of the pan.
- 2) In a food processor, process the eggs and sugar until smooth, about 30 seconds. Scatter the cream cheese pieces evenly over the sugar and egg mixture. Pour in the cream and vanilla, and sprinkle in the flour and salt. Process until smooth and combined, another 30 to 40 seconds.
- 3) Pour the batter into the prepared pan and carefully transfer to the hot air fryer basket (use a sling made out of foil to lower and lift the baking pan as it might be snug). Bake for about 25 minutes. At the 15-minute mark, check the cake, and if it is already quite dark, cover the cake with a larger cake pan that fits over it or with a piece of foil. The cake is ready when a thermometer inserted in the center reads about 155°F and the edges are set but the middle still slightly jiggles. Carefully transfer the pan to a wire rack and let sit until slightly warm or completely cool, about 1 hour.
- 4) Remove the sides of the pan and slide the cake, plus the papered bottom of the pan, onto a serving plate. Slice into 8 pieces, dipping the knife in hot water and drying between slices. The cake should be tightly wrapped when refrigerated once it has completely cooled, but should be brought back to room temp to serve.

NOTES:

- 1) Use full fat cream cheese, cut into 1" pieces and softened.
- 2) Heavy cream should be at room temperature before use.

DESSERT
