

Japanese Cheesecake

June 6, 2022



SAVE RECIPE



Active Time 25 minutes

Total Time 5 hours and 5 minutes, including cooling

Ingredients

Serves 8

5 large eggs, at room temperature

1 cup (8 oz./225 g) cream cheese

½ cup (120 g) crème fraîche

3 Tbsp. (45 g) unsalted butter, at room temperature

1 tsp. grated lemon zest

1 tsp. pure vanilla extract

½ cup plus 1 Tbsp. (115 g) superfine sugar

½ cup (60 g) cake flour, sifted after measuring

¼ tsp. kosher salt

1 Tbsp. confectioners' sugar, for garnish

Step 1

Preheat the oven to 400°F and place a rack in the center of the oven. Line the bottom of an 8x3" round cake pan with a parchment paper circle or generously butter **ONLY** the bottom of the pan. Set it aside.

Step 2

Separate the eggs and place the whites in a stand mixer fitted with a whisk attachment. Place the yolks in a small bowl. Set both aside.

Step 3

Place the cream cheese in a metal or heatproof glass bowl and place over a pot of simmering water. Stir occasionally until the cream cheese softens and melts and becomes totally smooth. Whisk in the crème fraîche and butter until well combined. Remove from the heat and whisk in the lemon zest and vanilla. Whisk in the egg yolks and 3 Tbsp. (40 g) of the superfine sugar. Sprinkle the cake flour and salt evenly over the top. Use the whisk to gently fold in the flour.

Step 4

Whip the egg whites on medium speed until you start to see the wires of the whisk leave a trail in the whites. Slowly add the remaining superfine sugar, 1 Tbsp. at a time, whipping all the while, until all the sugar is mixed in. Continue whipping for another 30 seconds or so, until the whites hold a soft peak and look a bit like soft seafoam. Stop the mixer and take a few spoonfuls of the whites. Gently fold them into the cream cheese mixture. Once that mixture has been lightened up with some of the whites, go ahead and add the rest of the whites and fold gently and quickly to combine thoroughly.

Step 5

Carefully pour the batter into the prepared cake pan. Place the pan in a larger roasting pan or another baking dish that is at least as tall as the cake pan. Place both pans in the oven and fill the larger pan with water so that it comes about one-quarter of the way up the side of the cake pan. (This will protect the cheesecake from baking in direct heat, giving it a nicer texture.) The cake is really light so if you pour in too much water it will float. Bake the cheesecake for 35–40 minutes, until the top of the cake is golden brown and it doesn't give when you press it gently in the middle.

Step 6

Turn off the oven and crack the oven door so that it cools off. Leave the cheesecake in the cooling-off oven for 2 hours so that it cools slowly, which keeps the top from cracking.

Step 7

Remove the cheesecake pan from the pan of water and let it cool completely on a wire rack, at least another 2 hours. It will deflate by a half inch or so. Run a knife around the edges of the cheesecake. Very quickly invert the cheesecake onto a flat plate, lift off the pan, carefully peel off the parchment, then invert it right side up on a serving plate. Refrigerate for at least 2 hours.

Step 8

Dust the cheesecake with confectioners' sugar before serving.

Step 9

The cheesecake can be stored in an airtight container in the fridge for up to 4 days.



Excerpted from *Pastry Love: A Baker's Journal of Favorite Recipes* © 2019 by Joanne Chang. Photography © 2019 by Kristin Teig. Reproduced by permission of Houghton Mifflin Harcourt. All rights reserved. Buy the full book from [Amazon](#).

