

# Japanese Souffle Cheesecake

## Ingredients

- 8 oz cream cheese
- 1/2 cup whole milk
- 1/4 cup unsalted butter
- 1/3 cup flour
- 2 Tbsp cornstarch
- pinch salt
- 5 eggs, separated
- 2/3 cup superfine sugar

## Directions

Preheat oven to 300°F. Cover the bottom of an 8" cake pan with parchment paper. Fill a baking pan or broiler with 1/2" of water.

In a large saucepan or metal bowl, heat the cream, milk and butter over low heat. Whisk until melted and combined. Take off the heat. Sift the flour, cornstarch and salt into the cream cheese mixture and whisk until smooth. Add the egg yolks, one at the time, whisking in between.

Using an electric mixer, beat the egg whites on low. Gradually add the sugar and increase the mixing speed. Beat until soft peaks are formed.

Fold the egg whites into the cream cheese mixture. Pour mixture into the prepared cake pan. Carefully place the cake pan into the baking pan with the water. Transfer to the oven.

Bake for 30 minutes. Open the oven door as little as you can and keep ajar as you continue baking for another 20 minutes. Close the oven door and bake for a final 20 - 30 minutes, or until brown on top. Cool slightly. Unmold and serve warm.