

Burnt honey basque cheesecake

A crustless cheesecake baked hot until the top scorches, then brushed with honey taken to deep amber.

Source Reynold Poernomo · Adapted, metric

Contains **Wheat · Milk · Egg**

Last change Rev 02 · 8 × 4 in pan

Equipment 8 × 4 in cheesecake pan · Parchment · Stand mixer, paddle · Small saucepan · Pastry brush · Probe

Yield · slices	Batter	Batter depth	Plan · plus chilling	Oven · 400 °F
12	1,553 g	≈ 4.5 cm	1.5 h + 6 h	200 °C

Formula

% · cream cheese = 100

Pan: line with two crossed sheets of parchment, crumpled, to the rim. Outside the formula.

Altitude, 4,700 ft: no leavening, nothing to adjust. The custard may puff higher; judge by the wobble.

Glaze: thin a set glaze with a little water to the body of liquid glucose; 8–10 s in the microwave loosens it.

Honey: the source stops at deep amber. CR-002 takes honey to mahogany; that is trial C.

Source × 1.58: three 8 oz blocks. Glaze as the source.

† Doesn't scale in a straight line past 2×.

Scale by pan

8 × 4 in	× 1 · 12
18 cm round	× 0.63 · 8
23 cm round	× 1.3 · 14

Ingredient	%	Grams	Scaled × ____
A Cheesecake			
☐ Cream cheese · 3 blocks, soft	100.0	680	
☐ Granulated sugar	23.5	160	
☐ Eggs · ≈ 5 large, weighed	35.3	240	
☐ All-purpose flour	3.5	24	
☐ Heavy cream · 425 ml	62.5	425	
☐ Lemon juice · 1½ tbsp	3.5	24	
☐ Vanilla bean † · 1 pod, seeds	—	—	
Batter	228.4	1,553	
B Burnt honey glaze			
☐ Honey	22.1	150	
☐ Water · 50 ml	7.4	50	

Method Tick each step as done Cream cheese soft before it goes in the bowl. Cold, it lumps, and no amount of mixing fixes it. Pull it while the centre still wobbles. It sets as it cools and sinks; that is the style. Glaze the cake cold and the honey warm, 35–40 °C. Hot honey slides off.	01	Prep. Rack in the middle; heat the oven. Line the tin with the crumpled parchment.	— 200 °C 400 °F	☐
	02	Beat. Cream cheese and sugar, paddle on medium. Scrape the bowl once.	5 min Smooth	☐
	03	Eggs. One at a time on medium, each mixed in before the next.	—	☐
	04	Flour. Add the flour; mix on medium.	3 min	☐
	05	Cream. On low, pour in the cream, lemon juice and vanilla seeds. Scrape; mix smooth.	— No lumps	☐
	06	Bake. Pour into the tin. Bake until the top is dark and the centre still wobbles.	45–55 min 200 °C 400 °F	☐
	07	Cool. In the tin on a rack. It sinks as it cools.	Until cool 1–2 h	☐
	08	Chill. Cover; refrigerate in the tin.	Until cold 6–12 h	☐

Trials Change one variable per trial	Variable	Trial A	Trial B	Trial C
	Date			
A is the sheet as written.	Change	As written	220 °C	Honey darker
	Top colour			
B bakes at 220 °C for a darker top; start checking at 35 min.	Centre at pull			
	Staff rating 1–5			
C takes the honey to mahogany, as in CR-002.				

Method Tick each step as done	09	Burn. Honey in the small pan on medium; stir now and then until deep amber.	5–8 min Deep amber	☐
	10	Stop. Off heat. Whisk in the water a little at a time — it spits. Simmer; off heat.	— Simmer	☐
	11	Glaze. Cool the honey. Brush over the dark top of the cold cake.	— 35–40 °C	☐
	12	Serve. Lift out by the parchment; peel it back. Cut cold with a hot, wiped knife.	— Serve cold	☐

Done when And how it keeps	Done when		Keeps	
	Top	Dark brown to near black	Fridge	3 days, covered
	Centre	Middle 5 cm wobbles	Frozen	Unglazed, 1 month
	Glaze	35–40 °C; brushes on		
	Set	Clean slice after 6 h cold		

If it goes wrong Most likely cause first	Lumpy batter	Cream cheese cold. Soften fully before beating
	Top pale	Oven runs cool, or rack too low. Trial B: 220 °C
	Centre runny cold	Pulled too early. Only the middle 5 cm should wobble
	Grainy	Overbaked. Pull at the wobble; it sets as it cools
	Glaze set hard	Thin with a little water; 8–10 s in the microwave
	Glaze bitter	Past amber. Pull the honey a shade earlier

Revisions Newest last	Rev	Date	Change	From
	Rev 01	2026-10-10	First issue	—
	Rev 02	2026-10-10	8 × 4 in pan	Review