

# Basque Cherry Cheesecake

750g cream cheese  
150g mascarpone  
6 eggs  
300g caster sugar  
1.5 tablespoons plain flour, sifted  
225ml cream  
1tsp fine sea salt  
1tsp vanilla extract  
250g pitted cherries

Preheat oven to 200°C and grease and line a 23cm cake tin.

In the bowl of an electric mixer fitted with a paddle attachment combine the cream cheese, mascarpone and caster sugar and whip for 2-3 minutes or until smooth. Whilst whipping slowly add in the eggs and whip until combined. Add in the flour, cream, salt and vanilla and mix until smooth.

Transfer to the lined cake tin and fill to around 4cm from the top, top with the cherries and bake for 50-60 minutes or until browned on the outside and still wobbly on the inside.

Allow to cool at room temperature then chill until serving. Serve.