



This recipe was crafted by women and girls in the Thailand baking school who have learned cooking as a trade so they can escape the red-light district and provide for their families. Learn more at [worldhelp.net/freedom](https://worldhelp.net/freedom).

## INGREDIENTS

### Ingredients

2 cups softened Cream Cheese  
 $\frac{3}{4}$  cup Erythritol (sugar substitute)  
3 Eggs  
1 tsp Vanilla  
1 cup Whipping Cream  
1 tbsp Almond Flour  
 $\frac{1}{8}$  tsp Salt

## Basque Burnt Cheesecake

1. Mix cream cheese and erythritol.
2. Add eggs one at a time while mixing.
3. Add vanilla and whipping cream, combining gently by hand.
4. Sprinkle in almond flour and salt and combine.
5. Pour into cheesecake pan.
6. Bake in preheated oven at 325 degrees for 30 minutes. Then raise the temperature to 425 degrees and bake for an additional 15-20 minutes until cheesecake is a golden color.
7. Remove from heat to cool.
8. Refrigerate for at least 12 hours before serving.