**BURNT CHEESECAKE**

**450 g cream cheese**

**120 g sugar**

**150 g eggs**

**5 g vanilla paste**

**7 g corn flour**

**220 g cream**

* Mix cream chese and sugar and mix until creamy
* Add the eggs and vanilla paste
* Add the sifted cornflour and mix
* Add in the cream
* Pour into a lined mould
* 200 degrees for 45 to 50 minutes