

*Lila's*

# MALUNGGAY BASQUE CHEESECAKE RECIPE

YIELD: MAKES ONE 10-INCH ROUND  
CHEESECAKE

*Malunqqay, also known as moringa, is a superfood that gives this delicious creamy cheesecake notes of matcha and white chocolate. An excellent party dish, but easy enough to make for any occasion!*

## Ingredients:

- 4 (8-ounce) packages of plain cream cheese, room temperature
- 7 eggs, room temperature
- 2 cups granulated sugar
- 1 cup heavy cream
- 2 tablespoons flour
- 1–2 tablespoons malunqqay (moringa) powder
- 2 teaspoons vanilla bean paste or good quality vanilla extract



MURDER AND MAMON by Mia P. Manansala

## Directions:

1. Preheat oven to 410°F. Line a 10-inch springform pan with parchment paper (NOT wax paper!) or aluminum foil. Place on a sheet pan or cookie sheet. Set aside.
2. Using a mixer or sturdy whisk, beat together the cream cheese, sugar, and malunggay powder.
3. When the mixture is smooth and a uniform green color, beat in the eggs one at a time, then add the cream and vanilla extract and whisk until everything is smooth.
4. Sprinkle the flour on top and mix until combined.
5. Pour the batter into the lined springform pan and place the pan (still on the tray) into the oven.
6. Bake for about 40 minutes. You want the center to have a bit of a wobble, but not slosh around.

The top will be brown and slightly burnt-looking. If the top isn't browned to your liking, you can stick it under the broiler for a couple minutes, but watch it closely! You want it slightly burnt, not charred.

7. Remove from the oven and let the cheesecake cool on the counter or a wire rack for at least an hour. Once cool, put the cheesecake in the fridge for a few hours (preferably overnight).
8. Cut into slices and serve either as is, sprinkled with powdered sugar, and/or with berries (strawberries are a particularly good match).
9. Enjoy!