



Ube Basque Cheesecake

by [Greggy Soriano](#)

Yield: 9" (diameter) x 4" (height) cheesecake

or 2- 7" (diameter) x 4" (height) cheesecakes

Ingredients:

- 1 lb. cream cheese, room temperature
- 1/2 cup [Island Pacific Ube Condensed Milk](#)
- 4 large eggs
- 1 cup Creme Fraiche (sour cream can be substituted)
- 1/2 cup [Island Pacific Ube Halaya \(Purple Yam Jam\)](#)
- 1/2 tsp. salt
- 1 tsp. vanilla extract
- 1/4 cup all-purpose flour
- 6 standard-sized Polvoron (for the crust)

Ube Powdered Sugar

- 1 cup powdered sugar
- 3 Tbsp. ube extract

Other Things You'll Need:

- [1- 9" \(round\) x 4"-5" \(height\) springform pan or 2- 7" \(round\) x 4-5" \(height\) springform pans](#)

Directions:

1. Line the bottom of the springform pan with a round piece of parchment paper. You could also do the classic Basque Cheesecake technique of lining 2 rectangular (crinkled) pieces on top of each other to get an unkempt edge.
2. Crumble Polvoron cookies on the bottom layer and press down with an espresso tamper or the bottom of a glass tumbler. If the Polvoron is too loose, add melted butter in increments, until it comes together when you squeeze it in the palm of your hands. Pack it tight on the bottom of the pan. Set aside.
3. Preheat the oven to 375 degrees Fahrenheit. In a stand mixer bowl, add cream cheese, Creme Fraiche, Ube Halaya, Island Pacific Condensed Milk, salt, vanilla extract, flour and mix with a paddle attachment until smooth. Scrape the bottom of the bowl, turn the stand mixer back on to medium speed and gradually add the eggs.
4. Pour cheesecake batter onto Polvoron cookie crust and bake at 375 Farenheit for 55-60 minutes or until golden brown and cracked on top. The cheesecake should be risen and jiggly. It should also fall in the center, so avoid fretting if that happens. Cool in the refrigerator for at least 6 hours or overnight. Dust with Ube Powdered Sugar and enjoy!

How to make Ube Powdered Sugar:

1. In a stand mixer bowl- fitted with A paddle attachment, mix powdered sugar and Ube extract on low, until the mixture turns purple.
2. Sprinkle on a parchment-lined sheet pan and allow to dry overnight.
3. Place it in a spice grinder or small cup blender and blend until fine and powder-like in texture. Store in an airtight container.

I hope you enjoy making this recipe! Be sure to tag me on social media, if you ever make it!

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