

How to Make Authentic Japanese Cotton Cheesecake at Home

fluffy, airy, and subtly sweet



OVEN
320°F

TIME
25 min

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INGREDIENTS

8 oz (225g) cream cheese, softened
4 tbsp (56g) unsalted butter, melted
6 large egg yolks
1/3 cup (67g) granulated sugar
2/3 cup (63g) all-purpose flour, sifted
1 1/2 tsp (12g) cornstarch, sifted
1 1/2 cup (60ml) heavy cream
1 tbsp lemon zest

6 large egg whites

1/3 cup (67g) granulated sugar (for meringue)

Swaps and Notes:

No lemon zest? A teaspoon of lemon juice or a hint of vanilla works too.

Dairy-free? Try plant-based cream cheese and coconut cream, though texture may vary.

Cornstarch helps with structure and moisture-don't skip it!

Pan size: Use an 8-inch round cake pan for the perfect height and bake time.

Step-by-Step Directions:

Step 1: Prepare the Baking Pan:

Preheat oven to 320°F (160°C).

Grease an 8-inch round pan and line the bottom with parchment.

Wrap the outside with aluminum foil to protect from water bath seepage.

Step 2: Make the Cream Cheese Base:

In a heatproof bowl over a double boiler, melt cream cheese, butter, and heavy cream. Stir until smooth.

Remove from heat and cool slightly.

Whisk in egg yolks, 1/3 cup sugar, and lemon zest.

Sift in the flour and cornstarch, then whisk until no lumps remain.

Step 3: Make the Meringue:

In a clean mixing bowl, beat egg whites until foamy.

Gradually add 1/3 cup sugar, beating until soft peaks form (they should droop gently at the tips).

Step 4: Fold and Combine:

Gently fold 1/3 of the meringue into the cream cheese base to lighten it.

Fold in the remaining meringue in two batches, being careful not to deflate the mixture.

Step 5: Bake in Water Bath:

Pour the batter into the prepared pan.

Place the pan into a larger roasting dish and add hot water halfway up the sides.

Bake at 320°F (160°C) for 25 minutes.

DIRECTIONS

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2. Grease an 8-inch round pan and line the bottom with parchment.
3. Wrap the outside with aluminum foil to protect from water bath seepage.
4. Step 2: Make the Cream Cheese Base: In a heatproof bowl over a double boiler, melt cream cheese, butter, and heavy cream. Stir until smooth.
5. Remove from heat and cool slightly.
6. Whisk in egg yolks, 1/3 cup sugar, and lemon zest.
7. Sift in the flour and cornstarch, then whisk until no lumps remain.
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9. Gradually add 1/3 cup sugar, beating until soft peaks form (they should droop gently at the tips).
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11. Fold in the remaining meringue in two batches, being careful not to deflate the mixture.
12. Step 5: Bake in Water Bath: Pour the batter into the prepared pan.
13. Place the pan into a larger roasting dish and add hot water halfway up the sides.
14. Bake at 320°F (160°C) for 25 minutes.
15. Reduce heat to 290°F (145°C) and bake for an additional 50 minutes until set and lightly golden.
16. Step 6: Cool and Serve: Turn off the oven and let the cheesecake cool inside with the door cracked open for

15 minutes to prevent cracking.

17. Remove from pan once cool. Chill in the fridge before serving.
18. Tips for Success: Room temperature eggs beat better and mix more evenly.
19. Don't skip the foil wrap-it protects your cheesecake from soggy bottoms.
20. Use a gentle folding motion to preserve air in the batter.
21. Cool gradually to avoid cracks or collapse.
22. Serving Suggestions & Pairings: Serve this Japanese cheesecake with:
23. A dusting of powdered sugar or fresh berries
24. Light whipped cream or a drizzle of lemon glaze
25. Pair with : Brownie Batter Dip for a chocolatey side

SWAPS & NOTES

A teaspoon of lemon juice or a hint of vanilla works too.

Try plant-based cream cheese and coconut cream, though texture may vary.

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