

GUASTELLO'S VILLAGE MARKET

Caramel Pecan Cheesecake

Serves 6 - 8

Ingredients

Crust:

2 cups graham cracker crumbs
1/4 cup granulated sugar
1 teaspoon kosher salt
1/2 cup (1 stick) unsalted butter, melted, plus more for greasing springform pan

Cheesecake Filling:

(4) 8-ounce bricks cream cheese, softened to room temperature
1/2 cup granulated sugar
1/2 cup dark brown sugar, packed
1 tablespoon cornstarch
1 teaspoon kosher salt
1 tablespoon vanilla bean paste
1/2 cup caramel topping (homemade or purchased)
4 large eggs, room temperature
1 cup sour cream
1/3 cup heavy whipping cream

Caramel Pecan Topping:

6 tablespoons unsalted butter
3 1/2 cups dark brown sugar, packed
1/3 cup heavy whipping cream
1 teaspoon vanilla bean paste
2 cups whole pecans

Instructions:

Preheat the oven to 425 degrees F.

Crust:

Grease bottom and sides of a 9 or 10-inch springform pan with butter or baking spray. In a medium bowl, combine graham cracker crumbs, sugar, and salt. Add in melted butter and stir to combine.

Press mixture into springform pan. Use the back of a measuring cup to help press mixture evenly. Place on a baking sheet and bake crust for at least 10 minutes. Remove pan from oven and let crust cool for

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15 minutes. If using water bath, thoroughly wrap bottom and sides of pan with foil and place into a large roasting pan with high sides.

Cheesecake Filling:

In the bowl of a stand mixer fitted with the paddle attachment, or in the body of a food processor/blender, or in a large bowl using a handheld electric mixer: beat cream cheese at medium speed until silky and smooth, about 5-6 minutes.

Reduce speed to low and add in both sugars, cornstarch, and salt. Continue beating until fluffy, about 4-5 minutes. Be sure to scrape sides of bowl if needed. Add vanilla bean paste and caramel topping.

Add in eggs, one at a time, beating until combined after each addition. Add in sour cream and heavy cream and continue beating until just combined, stopping to scrape sides of bowl. Careful not to over beat mixture.

Pour cheesecake filling into prepared springform pan and either use an offset spatula to smooth top or gently tap pan to let out any air bubbles. Place springform pan that is in large roasting pan (if using water bath) into oven. Pull oven rack out and pour enough boiling water into roasting pan so that it comes halfway up the sides of springform pan.

Bake cheesecake for 1 1/2 hours. Once done cooking, turn oven off and leave cheesecake in the oven for at least 1 hour with door slightly cracked. Then remove cheesecake/roasting pan from oven and take cheesecake out of roasting pan and discard foil.

Using a small offset spatula, run it around cheesecake while in pan to loosen and prevent sticking but not removing cheesecake from springform pan. Let cheesecake cool on a wire rack for 1-2 hours then cover and refrigerate overnight.

Take cheesecake out of fridge, top with caramel pecan topping and serve. Enjoy!

Caramel Pecan Topping:

In a medium-sized saucepan, melt butter over medium low heat. Add sugar and mix until all sugar has melted. Then add in heavy cream and vanilla bean paste and mix until mixture gets slightly bubbly. Toss in pecans and mix until just combined.

Credit: butterbeready.com