

PECAN PRALINE CHEESECAKE

Ingredients

Crust:

2 1/4 cups graham cracker crumbs
5 Tbsp packed brown sugar
1/8 tsp salt
10 Tbsp unsalted butter, melted

Cheesecake filling:

24 oz cream cheese, room temp
1 1/4 cups light brown sugar,
loosely packed
3 Tbsp all-purpose flour
1 cup sour cream, room temp
1 Tbsp vanilla extract
4 large eggs, room temp
1 cup chopped pecans, toasted

Topping:

1/2 cup sugar
1/2 cup packed light brown sugar
3/4 cup heavy whipping cream
4 Tbsp unsalted butter, cut
into cubes
3/4 cup chopped pecans,
toasted
1/2 tsp salt
1 tsp vanilla extract

Directions

1. **Crust:** Preheat oven to 325 degrees. Line a 9-inch springform pan with parchment paper in the bottom and grease the sides.
2. Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.
3. Bake the crust for 10 minutes, then set aside to cool.
4. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in. Set prepared pan aside.
5. **Filling:** Reduce oven temperature to 300 degrees.
6. In a large bowl, beat the cream cheese, brown sugar, and flour on low speed until well combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
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Directions, cont.

7. Add the sour cream and vanilla extract and mix on low speed until well combined. Add the eggs one at a time, mixing slowly to combine after each addition. Scrape down the sides of the bowl as needed to make sure everything is well combined. Gently stir in the toasted pecans. Pour the cheesecake batter into the crust.
8. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.
9. Bake for 1 hour 15 minutes. The center should be set, but still jiggle.
10. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well. Crack the door of the oven for 30 minutes to allow the cheesecake to continue to cool slowly. This process helps prevent cracking. Remove the cheesecake from the oven and water bath wrapping and refrigerate until cool and firm, 5-6 hours or overnight.
11. **Topping:** When you're ready to make the topping, add everything but the pecans, salt, and vanilla to a medium pot and heat over medium-low heat until the butter and brown sugar is melted. When the sugar has melted, turn the heat up to medium. When it begins to foam and boil, stir constantly until it reaches 220 degrees, about 2 minutes. Don't cook it too long (past 220 degrees) or the topping may end up too firm.
12. Remove from heat and stir in the pecans, salt, and vanilla extract. Stir vigorously and continuously with your spatula for about 1 minute. Set aside and allow to cool to room temperature, then add to the top of the cheesecake and spread evenly.
13. Serve immediately or refrigerate until ready to serve. The topping will firm up in the fridge, but you will still be able to cut through it easily.