

# Pecan Pie Cheesecake

## Ingredients

### For the Crust

- 1 1/2 cup graham cracker crumbs
- 1/3 cup sugar
- 8 Tbsp butter melted

### For the Pecan Filling:

- 1 cup sugar
- 2/3 cup dark corn syrup
- 1/3 cup unsalted butter- melted
- 2 large eggs-lightly beaten
- 1 1/2 cups pecans-chopped
- 1 teaspoon vanilla extract

### For the Cheesecake Filling:

- 24 ounce cream cheese-softened
- 1 1/4 cups light brown sugar
- 2 tablespoons all-purpose flour
- 4 large eggs
- 2/3 cup heavy cream
- 1 teaspoon vanilla extract

### For the Topping:

- 3.5 tablespoon unsalted butter-melted
- 1/2 cup brown sugar
- 1 teaspoon cinnamon
- 1/4 cup heavy whipping cream
- 1 cup toasted pecans-chopped



## Instructions

### To make the Crust:

- Preheat oven to 325 In large bowl, combine graham crackers crumbs, sugar and butter.
- Press evenly into bottom and halfway up the side of a 9" springform pan.
- Bake for 6-8 minutes; set aside to cool.

### To make the Pecan Filling:

- In a medium saucepan combine sugar, corn syrup, melted butter, eggs, pecans and vanilla and bring to a boil over medium-high heat, stirring constantly.
- Reduce heat and simmer stirring constantly until thickened, 5-7 minutes.
- Pour into prepared crust and set aside.

### To make the Cheesecake Filing:

Preheat the oven to 350 degrees F.

- Beat the cream cheese until creamy, then add brown sugar and flour and beat until fluffy.
- Add eggs, one at a time, beating just until combined after each addition. Do not overbeat it!!! Stir in heavy cream and vanilla, then pour cheesecake mixture over pecan filling.
- Place springform pan on a cookie sheet, put it in the oven and **reduce the heat to 325 F** Bake the cake for 60-70 minutes (until toothpick inserted in the center comes out almost clean). Turn off the oven and leave cheesecake in with oven door closed for 1 hour.
- Run a knife around edges of cheesecake but don't take out of the pan until completely cooled.

### To make the topping:

- In a small saucepan combine butter and brown sugar.
- Cook for 3-5 min or until very bubbly, then stir in cinnamon, heavy whipping cream and chopped pecans.
- Cool to room temperature.
- Release the sides of springform pan and spoon the topping over cooled cheesecake. Cheesecake must be refrigerated.