

# Brown Sugar Pecan Pie Cheesecake



## **Ingredients**

### **Crust:**

- 8 large sheets of graham crackers
- 3 tbsp brown sugar
- 1/2 cup Peanut Shop Roasted and Salted Pecans
- 5 tbsp melted butter

### **For the Filling:**

- 4 (8oz) packages cream cheese, softened
- 1 cup sour cream
- 1 cup brown sugar
- 1 tsp vanilla
- 4 large eggs

### **For the Pecan Topping:**

- 1 1/2 cups Peanut Shop Roasted and Salted Pecans, chopped
- 3 large eggs
- 1 jar caramel sauce, warmed

Preheat oven to 350 degrees F. Place a 9"x13" pan on the bottom rack of your oven and fill half way with water. Position a rack just above the pan, in the middle of the oven.

1. To make the crust, use a food processor to combine the graham crackers, pecans and brown sugar until they turn to a fine crumb, drizzle in the melted butter and pulse until combined. Press the crumbs in a 10" spring form pan in an even layer, and a little up the sides of the pan. Bake for 5 minutes, then remove from oven, set aside.
2. In the bowl of your stand mixer, fitted with the paddle attachment, beat the cream cheese until smooth. Add the sour cream (or plain Greek yogurt), brown sugar and vanilla and beat until combined, scraping down the sides of bowl when necessary. Add the (4) eggs one at a time, beating in between. Pour into the spring form pan.
3. To make the pecan pie topping: Sprinkle 1 1/2 cups of chopped Praline Glazed Pecans over the top of the cheesecake in an even layer. In a large bowl whisk the 3 eggs and then whisk in the full jar of Caramel Spread until combine. Pour over the chopped pecans.
4. Place the springform pan carefully on a large, foil lined baking sheet and bake for 60 to 70 minutes, or until the center of the cheesecake is only slightly jiggly.
5. Turn the oven off, and crack the oven door open slightly, letting the cheesecake rest inside the oven for 1 to 2 hours. Let cool on counter top until room temperature, then refrigerate (covered) for at least 2 hours, or overnight.
6. Run a knife along the edges of the cake to loosen from the spring form pan. Gently unlock it and clean up any rough edges before topping with additional pecans and caramel ice cream topping if desired.