

Easy salted caramel cheesecake

- For the base:
 - 200g Breton pucks
 - 80g Melted butter
- For the cheese appliance:
 - 750g Creamcheese
 - 200g Sugar
 - 20g Flour
 - 4 Eggs
 - 2 tbsp. coffee liquid vanilla extract
- For the salted butter caramel:
 - 100g Sugar
 - 2 tbsp. tablespoons Water
 - 12cl Liquid cream
 - 30g Salted butter
- **Preparation:**

Reduce the Breton palets to crumbs, add the melted butter then mix.

Pour into the bottom of a springform pan, packing the biscuit well. Place in the refrigerator for the rest of the preparation.

Preheat the oven to 150 ° C.

Pour the cheese into a bowl and mix to loosen it a bit. Add the sugar and flour then mix until the mixture is smooth. Add the eggs one by one, whisking between each, then add the vanilla extract. Pour the preparation into the mold, smoothing the top.

Bake for about 45 minutes (it depends on the oven, the cheesecake must have puffed up and the center hardly moves when the mold is shaken). Leave the cheesecake in the oven off for 1 hour after cooking so that it finishes cooking in the center and avoid the thermal shock that will crack the top of

the cheesecake!

Place the cheesecake at least 24 hours in the refrigerator, ideally 48 hours, before unmolding.

Prepare the salted butter caramel: in a heavy-bottomed saucepan pour the sugar and wet it with two tablespoons of water.

Place over medium heat until the sugar browns and turns caramel. Off the heat add the liquid cream in a stream while mixing (beware of splashing!)

Return to low heat if necessary to melt any pieces of caramel, add the salted butter cut into pieces and mix to obtain a smooth caramel.

Pour the cooled caramel over the cheesecake before serving.

ENJOY !!