

Pecan Pie Cheesecake

Ingredients

Crust:

1 $\frac{3}{4}$ cups vanilla wafer crumbs
 $\frac{1}{4}$ cup firmly packed brown sugar
 $\frac{1}{3}$ cup butter, melted

Pecan Filling:

1 cup sugar
 $\frac{2}{3}$ cup dark corn syrup
 $\frac{1}{3}$ cup butter, melted
2 eggs
1 $\frac{1}{2}$ cups chopped pecans
1 teaspoon vanilla extract

Cheesecake Filling:

3 (8-ounce) packages cream cheese, softened
1 $\frac{1}{4}$ cups firmly packed brown sugar
2 tablespoons all-purpose flour
4 eggs
 $\frac{2}{3}$ cup heavy whipping cream
1 teaspoon vanilla extract

Directions

Crust:

Preheat oven to 350°. Combine wafer crumbs and brown sugar. Stir in melted butter. Press into bottom and up sides of a 9"

springform pan. Bake for 6 minutes. Set aside to cool.

Pecan Filling:

Combine all ingredients in a medium saucepan. Bring to a boil over medium-high heat. Reduce heat and simmer until thickened, about 8-10 minutes, stirring constantly. Pour into crust and set aside.

Cheesecake Filling:

Reduce oven to 325°. With a hand mixer or stand mixer, beat cream cheese at medium speed until creamy. Add brown sugar and flour and beat until fluffy. Add eggs one at a time, beating well after each one. Stir in cream and vanilla. Pour over pecan filling. Bake for 1 hour. Turn off oven and leave cheesecake in oven with the door closed for 1 hour. Remove from oven and run a knife along the outside edges to loosen cheesecake from sides of pan. Let cool. Chill for at least 4 hours before serving.

source:tomatohero.com