

# 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