



Yield: 12 servings

Flavorless vegetable oil for the pan

2 pounds cream cheese, at room temperature

¼ cup sour cream

4 extra-large eggs, at room temperature

1 1/3 cups plus 1/3 cup granulated cane sugar

1 ½ cups graham cracker crumbs

2/3 cup pecans, toasted and ground

4 tablespoons unsalted butter with 82% butterfat, melted and cooled

4 ounces Recchiuti Burnt Caramel Sauce

BURNT CARAMEL CHEESECAKE BRÛLÉE

Burnt Caramel is one of my favorite flavors and it really adds a unique twist to this recipe. You can purchase the Burnt Caramel Sauce from Recchiuti.com, use your own favorite caramel sauce or try your hand at making a batch. This, along with several other recipes is on the Recchiuti.com website.

- Preheat the oven to 325°F. Liberally coat the inside of a 9-inch springform pan with flavorless vegetable oil or butter.

- In a mixing bowl, combine the graham cracker crumbs, pecans, butter and 1/3 cup sugar; stir until blended. Pat the mixture evenly into the bottom of the prepared springform pan. Pressing the crust just up the side of the pan create a slight ridge.

- Bake the crust for 15-20 minutes. Remove from the oven and let cool completely.

When cool, wrap the pan with foil to create a seal so that water bath does not seep in.

- Put the cream cheese in the bowl of a stand mixer fitted with the paddle attachment. Beat on medium speed until smooth and light, about 3 minutes. Add 1 cup sugar and beat another minute.

- Scrape the sides of the bowl down before adding the sour cream. Beat to combine. Add the eggs, one at a time, incorporating each completely before adding the next.

Beat until blended.

- Pour the cream cheese mixture over the crust.

- Drizzle the Burnt Caramel Sauce evenly over the cream cheese mixture.

- Stir gently just enough to create a caramel swirl.

- Set the pan in a roasting pan or baking dish that allows ~2 inches space all around and set on the oven rack.

- Pour boiling water into the roasting pan or baking dish (a teapot works best). Fill the pan until it is at least halfway up the side of the springform pan but not overflowing.

- Bake until the filling is set, about 50-60 minutes. When pressed gently with your finger it should jiggle like Jell-O, but not like a wave.

- Transfer to a rack and cool to room temperature.

- Cover and refrigerate at least 3 hours before serving.

- To serve, unmold the cheesecake and remove the parchment paper.

- Sprinkle 1/3 cup sugar over the surface and using a kitchen torch, move flame continuously in small circles over surface until sugar melts and browns.