



salted caramel cheesecake crunch

To many, plain cheesecake is decadent enough. Not for us here at Bite Me More and that's why Chef Lisa has created this amazingly delicious Salted Caramel Cheesecake Crunch Recipe. A buttery brown sugar and graham crust sits beneath a smooth and creamy cheesecake that's topped with a sour cream layer, toffee bits and homemade salted caramel sauce.

SERVES: 12

ingredients

Salted Caramel Sauce

- 1 cup sugar
- 1/3 cup butter, softened
- 1/2 cup heavy cream, warmed
- 1 tsp flaky sea salt

Graham Crust

- 1 1/2 cups graham cracker crumbs
- 1/3 cup butter, melted
- 1/4 cup brown sugar

- 1/4 cup skor or heath bits

Cheesecake Filling

- 4 (8oz) packages cream cheese, room temperature
- 1 1/4 cups sugar
- 4 eggs
- 1/2 cup heavy cream
- 1/4 cup salted caramel sauce
- 2 tsp vanilla extract

Sour Cream Topping

- 3/4 cup sour cream
- 1/4 cup sugar
- 2 tbsp salted caramel sauce
- 1/2 tsp vanilla extract

- Skor or Heath bits, for garnish
- Salted caramel sauce, for garnish

directions

- 1.** For the salted caramel, place sugar in a medium saucepan over medium heat. Continuously stir until the sugar is completely melted and a deep amber color. Remove from heat and stir in butter until combined. Add cream and sea salt (mixture will bubble up) and return to heat for 1 minute, stirring constantly until smooth. Remove from heat and pour into a glass container to cool completely. Can be refrigerated for up to 2 weeks.
- 2.** For the cheesecake crust, preheat oven to 350°F. In a medium bowl, combine graham cracker crumbs, melted butter and brown sugar. Press the mixture evenly and firmly over the bottom of a 9-inch springform pan. Bake crust for 8-10 minutes. Remove from oven and sprinkle with 1/4 cup Skor or Heath toffee bits. Set aside.
- 3.** For the cheesecake filling, using an electric mixer, beat the cream cheese and sugar on medium speed until smooth and creamy, about 3 minutes. Add eggs one at a time. Add cream, caramel and vanilla extract until combined. Pour filling into prepared crust. Bake at 350°F for 55-60 minutes. Remove from oven and cool 10 minutes before placing topping over cheesecake.
- 4.** For the sour cream topping, in a medium bowl, whisk together sour cream, sugar, caramel and vanilla extract until well combined. Spread over cheesecake and bake for 5 minutes in 350°F oven. Cool 1 hour at room temperature and refrigerate at least 4 hours before serving. Just before serving, sprinkle Skor or Heath toffee bits over top and drizzle salted caramel sauce to garnish.



julie albert
& lisa gnat

