

2nd Place in Adult Cheesecake by: Marlene Castillo

BROWNEB BUTTER PECAN CHEESECAKE

- *Prep Time:* 30 minutes
- *Cook Time:* 1 hour 20 minutes
- *Total Time:* 1 hour 50 minutes
- *Yields* 12-14 slices



Ingredients

BUTTER PECANS

- 1 1/2 cups finely chopped pecans
- 2 tbsp light brown sugar, loosely packed
- 2 tbsp salted butter, melted

CHEESECAKE FILLING

- 6 tbsp Challenge salted butter
- 24 ounces cream cheese, room temperature
- 1/2 cup sugar
- 3/4 cup light brown sugar, loosely packed
- 3 tbsp AP flour
- 3/4 cup sour cream, room temperature
- 1 tbsp vanilla extract
- 4 large eggs, room temperature
- 1 cup toasted pecans (above)

CRUST

- 2 ¼ cups graham cracker crumbs
- ½ cup salted butter, melted
- 3 tbsp sugar
- 1 tsp ground cinnamon

CINNAMON WHIPPED CREAM

- 1 cup heavy whipping cream, cold
- 1/2 cup powdered sugar
- 1 tsp vanilla extract
- 1/2 tsp ground cinnamon

Instructions

TOAST THE PECANS:

1. Preheat the oven to 350°F, Line a cookie sheet with parchment paper.
2. Combine the melted butter, pecans and brown sugar in a medium sized bowl and toss to coat.
3. Spread the pecans evenly onto the cookie sheet and bake for 5-7 minutes, or until toasted.
4. Set pecans aside to cool.

BROWN THE BUTTER

5. To make the browned butter for the cheesecake filling, melt the butter in a saucepan over medium heat. It's best to use a light colored pan so that you can see the butter browning. Whisk the butter occasionally so that it cooks evenly.
6. Cook the butter until it turns a nice toasty brown. It will foam up at first, but it will eventually subside and you'll have browned butter. Some of the brown bits may separate, but that's ok. Once the butter has browned, pour it into a bowl and set it aside to cool.

CRUST

7. Preheat oven to 325°F, Line a 9-inch (23cm) springform pan with parchment paper in the bottom and grease the sides.
8. Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.
9. Bake the crust for 10 minutes, then set aside to cool.
10. Cover the outsides of the pan with aluminum foil so that water from the water bath cannot get in, set prepared pan aside

CHEESECAKE FILLING

11. Reduce oven temperature to 300°F.
12. In a large bowl, beat the cream cheese, sugars and flour on low speed until well completely combined and smooth. Be sure to use low speed to reduce the amount of air added to the batter, which can cause cracks. Scrape down the sides of the bowl.
13. Add the sour cream, vanilla extract and browned butter and mix on low speed until well combined.
14. Add the eggs one at a time, mixing slowly. Scrape down the sides of the bowl as needed to make sure everything is well combined.
15. Stir in 1 cup of the toasted pecans.
16. Pour the cheesecake batter evenly into the crust.
17. Place the springform pan inside another larger pan. Fill the outside pan with enough warm water to go about halfway up the sides of the springform pan. The water should not go above the top edge of the aluminum foil on the springform pan.