



Salted Caramel Cheesecake

50 MIN
Prep Time

9 HR **20** MIN
Total Time

16
Servings



Ingredients

Crust

1 3/4

cups graham cracker
crumbs (about 28 squares)

1/4 cup packed brown sugar

1/2 cup butter, melted

Filling

3 packages (8 oz each) cream
cheese, softened

1 cup packed brown sugar

3 eggs

3/4 cup whipping cream

1/4 cup caramel-flavored coffee
syrup

Caramel Sauce

1/2 cup butter

1 1/4

cups packed brown sugar

2 tablespoons caramel-
flavored coffee syrup

1/2 cup whipping cream

1 1/2

teaspoons flaked sea salt

Directions

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1. Heat oven to 350°F. Wrap outside bottom and side of 9-inch springform pan with heavy-duty foil to prevent leaking. Grease inside bottom and side of pan with shortening. In small bowl, mix crust ingredients. Press in bottom of pan. Bake 8 to 10 minutes or until set. Reduce oven temperature to 300°F. Cool crust 10 minutes.
2. Meanwhile, in large bowl, beat cream cheese and 1 cup brown sugar with electric mixer on medium speed until smooth. Beat in eggs, one at a time, just until blended. Add 3/4 cup whipping cream and 1/4 cup coffee syrup; beat until blended. Pour filling over crust.
3. Bake at 300°F 1 hour 10 minutes to 1 hour 20 minutes or until edge of cheesecake is set at least 2 inches from edge of pan but center of cheesecake still jiggles slightly. Turn oven off; open door 4 inches. Let cheesecake remain in oven 30 minutes. Run small metal spatula around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Refrigerate at least 6 hours or overnight.
4. In 2-quart saucepan, melt 1/2 cup butter over medium heat. Add 1 1/4 cups brown sugar and 2 tablespoons coffee syrup. Heat to boiling; cook and stir 1 minute until sugar dissolves. Stir in 1/2 cup whipping cream; return to boiling. Remove from heat. Cool 10 minutes.
5. To serve, run small metal spatula around edge of springform pan; carefully remove foil and side of pan. Cut cheesecake into slices. Drizzle caramel sauce over slices; sprinkle with salt. Cover; refrigerate any remaining cheesecake.

Notes

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Tips	Nutrition Information
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