

advertisement



White Chocolate-Hazelnut Crunch Cheesecake

So much goodness in one cake! White and semisweet chocolate, hazelnuts, and toffee bits to name a few. Satisfaction guaranteed with this mile-high cheesecake.

Oxmoor
HOUSE

- **Yield:** Makes 16 servings

Ingredients

18 chocolate graham cracker sheets (2 cups crumbs)	3/4 cup chopped hazelnuts, toasted
1/2 cup chopped hazelnuts, toasted	3 tablespoons hazelnut liqueur
1/4 cup butter, melted	1 tablespoon vanilla extract
1 cup semisweet chocolate mini-morsels, melted	1/4 teaspoon ground nutmeg
4 (8-ounce) packages cream cheese, softened	1 (16-ounce) container sour cream
1/2 cup butter, softened	3 tablespoons sugar
4 (4-ounce) packages white chocolate baking bars, melted	1 tablespoon hazelnut liqueur
4 large eggs	Sweetened whipped cream
1 egg yolk	Almond toffee bits
1 (10-ounce) package almond toffee bits	Chopped hazelnuts, toasted

Preparation

Process graham crackers and 1/2 cup hazelnuts in a food processor until finely ground. Add melted butter; pulse 4 or 5 times or until blended. Press mixture into bottom and 1 1/2 inches up sides of a 10-inch springform pan; freeze 15 minutes. Carefully spread melted mini-morsels over frozen crust. Freeze 15 minutes.

Meanwhile, beat cream cheese and softened butter at medium speed with an electric mixer just until smooth. Add melted white chocolate, beating just until blended.

Add eggs, 1 at a time, and yolk, beating just until blended after each addition. Stir in toffee bits and next 4 ingredients. Pour batter into prepared crust.

Bake at 325° for 1 hour and 15 minutes or until almost set.

Meanwhile, combine sour cream, sugar, and 1 tablespoon liqueur in a medium bowl. Remove cheesecake from oven; carefully spoon sour cream mixture evenly over cheesecake.

Bake 15 more minutes; remove from oven. Run a knife around edge of pan, and release sides. Cool completely on a wire rack. Cover and chill 8 hours. Serve with sweetened whipped cream, toffee bits, and hazelnuts. Store in refrigerator.

Tip: There are 8 cups of batter for this stately cheesecake. Once the sour cream mixture is added, the pan will be very full, so be careful when transferring to and from the oven.

Go to Full Version of [White Chocolate-Hazelnut Crunch Cheesecake](#)

© 2016 MyRecipes.com is part of the Time Inc. Food Collection and the Time Inc. Lifestyle Network. All Rights Reserved. Use of this site constitutes acceptance of our [Terms of Use](#) and [Privacy Policy \(Your California Privacy Rights\)](#). **Ad Choices**

