

Banana Caramel Cheesecake - A Decadent Twist on a Classic Dessert

There are so many reasons why this cheesecake is a winner:



OVEN
325°F

TIME
20 min

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INGREDIENTS

For the Crust:

1 ½ cups graham cracker crumbs (or crushed vanilla wafers)

... cup sugar

6 tablespoons melted butter

For the Banana Cheesecake Filling:

24 oz cream cheese (softened)

1 cup granulated sugar

2 ripe bananas (mashed)

3 large eggs

¾ cup sour cream

1 teaspoon vanilla extract

1 tablespoon cornstarch

For the Caramel Topping:

¾ cup caramel sauce (homemade or store-bought)

1 banana (sliced, for garnish)

Whipped cream (optional)

How to Make Banana Caramel Cheesecake:

1. Prepare the Crust:

2. Make the Banana Cheesecake Filling:

3. Bake the Cheesecake:

4. Cool the Cheesecake Slowly:

5. Drizzle With Caramel & Add Toppings:

6. Slice & Enjoy!:

Pro Tips for the Best Banana Caramel Cheesecake:

Use ripe bananas - The riper the bananas, the sweeter and more flavorful your cheesecake will be.

Avoid over-mixing - Too much air in the batter can cause the cheesecake to crack while baking.

Cool gradually - Letting the cheesecake cool slowly in the oven prevents sinking and cracks.

Chill overnight - The flavors deepen and the texture becomes even silkier after a full night in the fridge.

Add toppings just before serving - Fresh banana slices can brown quickly, so I add them right before serving for the best presentation.

What to Serve With This Cheesecake:

A hot cup of coffee or a caramel latte to complement the sweet, creamy flavors.

A scoop of vanilla bean ice cream for an extra indulgent treat.

Toasted pecans or crushed toffee sprinkled on top for added crunch.

FAQs (From My Kitchen to Yours):

Why You'll Love This Banana Caramel Cheesecake:

DIRECTIONS

- 1.** Prepare the Crust: I start by preheating my oven to 325°F (163°C) and greasing a 9-inch springform pan. Then, I mix the graham cracker crumbs, sugar, and melted butter until the mixture resembles damp sand. Pressing it firmly into the bottom of the pan ensures a solid base. I bake it for 10 minutes, then let it cool while I prepare the cheesecake filling.
- 2.** Make the Banana Cheesecake Filling: In a large mixing bowl, I beat the softened cream cheese and sugar until smooth and creamy. Next, I mix in the mashed bananas, making sure they're fully incorporated. I then add the eggs one at a time, beating just until combined (over-mixing can cause cracks). Finally, I stir in the sour cream, vanilla extract, and cornstarch, which help create a rich, stable cheesecake texture.
- 3.** Bake the Cheesecake: I pour the cheesecake filling over the cooled crust, smoothing it out evenly. Baking at 325°F (163°C) for 55-60 minutes ensures a perfectly set cheesecake. The center should be slightly jiggly when I gently shake the pan-this means it's done but still creamy inside.
- 4.** Cool the Cheesecake Slowly: To prevent cracks, I turn off the oven and let the cheesecake cool inside with the oven door slightly open for 1 hour. Then, I transfer it to the fridge and let it chill for at least 4 hours (or overnight, which gives the best texture).
- 5.** Drizzle With Caramel & Add Toppings: Once fully chilled, I drizzle warm caramel sauce over the top of the cheesecake, letting it cascade down the sides. For extra flair, I add freshly sliced bananas and a dollop of whipped cream.

6. **Slice & Enjoy!**: I grab a sharp knife, dip it in warm water (for clean slices), and serve up this dreamy dessert. Every forkful is a perfect blend of banana, caramel, and cheesecake goodness.
7. **Pro Tips for the Best Banana Caramel Cheesecake**: Use ripe bananas - The riper the bananas, the sweeter and more flavorful your cheesecake will be.
8. **Avoid over-mixing** - Too much air in the batter can cause the cheesecake to crack while baking.
9. **Cool gradually** - Letting the cheesecake cool slowly in the oven prevents sinking and cracks.
10. **Chill overnight** - The flavors deepen and the texture becomes even silkier after a full night in the fridge.
11. **Add toppings just before serving** - Fresh banana slices can brown quickly, so I add them right before serving for the best presentation.
12. **What to Serve With This Cheesecake**: This banana caramel cheesecake is a rich dessert on its own, but if you want to take it to the next level, here are some pairing ideas:
13. A hot cup of coffee or a caramel latte to complement the sweet, creamy flavors.
14. A scoop of vanilla bean ice cream for an extra indulgent treat.
15. Toasted pecans or crushed toffee sprinkled on top for added crunch.
16. **FAQs (From My Kitchen to Yours)**: Q: Can I make this cheesecake ahead of time?A: Yes! This cheesecake is best when made a day in advance, giving it plenty of time to chill and set properly.
17. Q: Can I use store-bought caramel sauce?A: Absolutely! But if you want to make homemade caramel, simply heat ½ cup sugar and 2 tablespoons butter in a saucepan until golden, then stir in ¼ cup heavy cream for a luscious homemade version.
18. Q: How do I store leftovers?A: Store leftovers covered in the fridge for up to 4 days. For longer storage, freeze individual slices wrapped in plastic wrap and foil for up to 2 months.
19. Q: What if my cheesecake cracks?A: No worries! A caramel drizzle hides imperfections beautifully, and the flavor will still be amazing.
20. **Why You'll Love This Banana Caramel Cheesecake**: This Banana Caramel Cheesecake is the perfect combination of creamy, sweet, and indulgent. The natural banana flavor blends beautifully with the rich cheesecake, and the caramel topping adds just the right amount of decadence. Whether you're making it for a special celebration or just treating yourself, this cheesecake is guaranteed to be a hit.
21. Give this recipe a try, and let me know how it turns out! If you put your own spin on it, I'd love to hear about your variations. Happy baking!

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/banana-caramel-cheesecake-a-decadent-twist-on-a-classic-dessert/>