

Butter Pecan Cheesecake: A Decadent Dessert Masterpiece

Gather your ingredients for this incredibly rich and satisfying



OVEN
350°F

TIME
20 min

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INGREDIENTS

Gather your ingredients for this incredibly rich and satisfying Butter Pecan Cheesecake :

For the Crust: 2 cups graham cracker crumbs $\frac{1}{2}$ cup melted butter ... cup brown sugar:

For the Cheesecake Filling: 2 (8oz) blocks cream cheese , softened $\frac{1}{2}$ cup brown sugar $\frac{1}{2}$ cup granulated sugar 3 large eggs 1 cup heavy cream 2 tsp vanilla extract $\frac{1}{4}$ tsp salt $\frac{1}{2}$ cup toasted pecans , chopped:

DIRECTIONS

1. Butter : Pecan Cheesecake
2. Prepare the : Crust:
3. Preheat your oven to 350°F (175°C). In a medium bowl, combine the graham cracker crumbs, melted butter, and ... cup brown sugar until well mixed. Press the mixture firmly into the bottom of a 9-inch springform pan. Bake for 8-10 minutes, then remove from the oven and let cool slightly while you prepare the filling.
4. Make the : Cheesecake Filling:
5. In a large mixing bowl, beat the softened cream cheese with $\frac{1}{2}$ cup brown sugar and $\frac{1}{2}$ cup granulated sugar until smooth and creamy.
6. Add : Wet Ingredients:
7. Beat in the eggs one at a time, mixing well after each addition. Stir in the heavy cream, vanilla extract, and salt until just combined. Be careful not to overmix.
8. Fold in : Pecans:
9. Gently fold in the $\frac{1}{2}$ cup of chopped toasted pecans.
10. Pour into : Crust:
11. Pour the cheesecake filling over the cooled crust in the springform pan.
12. Bake the : Cheesecake:
13. Place the springform pan on a baking sheet (to catch any potential drips). Bake for 30-35 minutes, or until the edges are set but the center still has a slight jiggle.
14. Cool the : Cheesecake:
15. Turn off the oven, crack the door open, and leave the

cheesecake in the oven for another hour to cool gradually. This helps prevent cracking. After an hour, remove the cheesecake from the oven and let it cool completely on a wire rack. Once fully cooled, refrigerate for at least 4 hours, or preferably overnight, before adding the topping.

16. Prepare the : Pecan Praline Topping:
17. In a saucepan over medium heat, melt $\frac{1}{2}$ cup butter. Stir in 1 cup brown sugar and $\frac{1}{2}$ cup heavy cream. Bring to a gentle boil, stirring constantly, and cook for 2-3 minutes until slightly thickened. Remove from heat and stir in 1 tsp vanilla extract and 1 cup toasted pecans.
18. Once the cheesecake is chilled, pour the warm (but not hot) pecan praline topping evenly over the top.
19. Chill : Again:
20. Return the cheesecake to the refrigerator for at least 1-2 hours to allow the praline to set.

SWAPS & NOTES

Cream Cheese: Ensure your cream cheese is completely softened to avoid lumps in your cheesecake filling.

Take it out of the fridge at least an hour before you plan to start baking.

Pecans: Toasting the pecans for both the filling and the topping is crucial!

It brings out their full nutty flavor.

TIPS FOR SUCCESS

Room Temperature Cream Cheese: This is vital!

Cold cream cheese will result in a lumpy batter.

Do Not Overmix: Overmixing the cheesecake batter can incorporate too much air, which can cause the cheesecake to crack during baking and cooling.

Mix just until ingredients are combined.

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

Original recipe: <https://chefmaniac.com/butter-pecan-cheesecake-a-decadent-dessert-masterpiece/>