

## **Pecan- Bar Cheesecake**

### **Ingredients**

12 Graham Crackers or 6.4 ounces Graham Cracker Crumbs  
1 tablespoon Light Brown Sugar  
8 tablespoons Unsalted Butter, Melted

### **Pecan Filling**

8 tablespoons Unsalted Butter  
 $\frac{3}{4}$  cup Light Brown Sugar  
 $\frac{1}{4}$  cup Light Corn Syrup with Vanilla  
 $\frac{1}{4}$  cup Heavy Cream  
 $\frac{1}{2}$  teaspoon Salt  
 $\frac{1}{2}$  teaspoon ground Cinnamon  
2 cups chopped Pecans

### **Cheesecake Filling**

2  $\frac{1}{2}$  pounds Cream Cheese, room temperature  
1 cup Granulated Sugar  
5 large Eggs, room temperature  
2 large Egg Yolks, room temperature  
 $\frac{1}{2}$  cup Sour Cream  
Seeds of 1 Whole Vanilla Bean or 1  $\frac{1}{2}$  teaspoons Vanilla Extract

**Special Equipment:** 9 - inch Spring Form Pan (line the outside of the bottom of pan with foil and press up the sides to keep water from getting in pan while baking)

### **Preparation**

Preheat oven to 350 degrees and set rack in the middle.

Place graham crackers in a food processor and pulse until very finely ground.

In a medium bowl combine graham cracker crumbs, 8 tablespoons melted butter and brown sugar until moistened. Evenly spread the mixture into the bottom of a 10-inch spring form pan and gently press into the pan and about 1-inch up the sides. Place pan in the oven and bake for 8 - 10 minutes (Crust should appear golden, DO NOT OVER BAKE). Remove and set aside to cool.

Raise oven temperature to 450 degrees.

**Prepare Pecan Filling:** Melt 8 tablespoons butter in a large saucepan on medium heat. Add brown sugar and corn syrup and bring to a low boil, stirring mixture until smooth and slightly darkens, about 2-3 minutes. Remove pan from heat and whisk in cream, salt and cinnamon. Mix in chopped pecans. Quickly and evenly pour pecan filling into spring form pan atop of graham cracker crust, gently pressing in the mixture to create a flat and even surface. Set aside to cool.

**Prepare Cheesecake Filling:** Mix the cream cheese and sugar in the bowl of an electric mixer with the paddle attachment on medium-high speed until light and fluffy, about 5 minutes. Reduce the speed to low and add eggs and egg yolks two at a time, mixing well in between each addition. Add sour cream and vanilla and mix until combined, scraping down sides if necessary. Pour mixture on top of cooled crust. Lightly tap pan on a flat surface to remove any air bubbles.

Place the spring form pan in a large baking pan (at least 1  $\frac{1}{2}$  inches deep) filled with hot water and place in the oven. Bake for 15 minutes then turn the oven temperature to 225 degrees. Bake for another 1 hour and 15 minutes. Turn the oven off and crack the door open leaving the cake in the oven for 30 minutes longer. Take the cake out of the oven and let it sit at room temperature until completely cooled, about 2-3 hours. Cover the cake and refrigerate overnight. Carefully run a hot knife around the cake to remove the springform attachment. Slice and serve.