

Pecan Praline Cheesecake

1 ½ cups crushed gingersnaps
½ cup butter, melted and divided
5 (8 ounce) pkgs cream cheese, softened
1 cup sugar
6 TBSP flour, divided
4 large eggs
1 TSP vanilla extract
¼ TSP salt
¼ cup firmly packed light brown sugar
½ cup chopped pecans, toasted

Stir together gingersnaps and ¼ cup melted butter; press mixture into bottom of 9-inch springform pan.

Beat cream cheese, sugar, and 2 tablespoons flour at medium speed with an electric mixer for 2 minutes. Add eggs, vanilla, and salt; beat 3 minutes. Pour batter into prepared crust. Set aside.

Stir together brown sugar, pecans, remaining ¼ cup flour, and remaining ¼ cup butter until crumbly. Sprinkle around edge of cream cheese mixture.

Bake at 300 for 1 hour, 10 minutes or until center is firm. Leave cheesecake in oven for 30 minutes. Remove cheesecake from oven; cool in pan on a wire rack for 30 minutes. Cover and chill for 8 hours.

Courtesy Of
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