

Salted Caramel Cookie Crunch Cheesecake

From: Andrew via imgur.com

Oven Temp: 350F

Prep/Cook time: ~1hr 30min

Springform Pan

Ingredients

<p>Salted Caramel Sauce: 1 cup sugar 1/3 cup butter, softened 1/2 cup heavy cream, warmed 1 tsp flaky sea salt</p> <p>Graham Crust: 1 1/2 cups graham cracker crumbs 1/3 cup butter, melted 1/4 cup brown sugar 1/4 cup skor or heath bits 1/4 cup salted caramel chips 1/4 cup caramel melts 1/4 cup chopped up salted caramel cookies</p>	<p>Cheesecake Filling: 4 (8oz) packages cream cheese, room temperature 1 1/4 cups sugar 4 eggs 1/2 cup heavy cream 1 cup salted caramel chips 1 cup Kraft Caramel Bits 1 1/2 cups chopped up Salted Caramel cookies 1/4 cup salted caramel sauce 2 tsp vanilla extract</p>	<p>Sour Cream Topping: 3/4 cup sour cream 1/4 cup sugar 2 tbsp salted caramel sauce 1/2 tsp vanilla extract</p> <p>Garnish: Skor or Heath bits 1 cup chopped up Salted Caramel cookies from Bakery Salted caramel sauce, for garnish</p>
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Directions

- 1) For the salted caramel sauce, place sugar in a medium saucepan over medium heat. Continuously stir until the sugar is completely melted and a deep amber color. Remove from heat and stir in butter until combined. Add cream and sea salt (mixture will bubble up) and return to heat for 1 minute, stirring constantly until smooth. Remove from heat and pour into a glass container to cool completely. Can be refrigerated for up to 2 weeks.
- 2) For the cheesecake crust, preheat oven to 350°F. In a medium bowl, combine graham cracker crumbs, melted butter and brown sugar. Press the mixture evenly and firmly over the bottom of a 9-inch springform pan. Bake crust for 8-10 minutes. Remove from oven and sprinkle with 1/4 cup Skor or Heath toffee bits, salted caramel chips, caramel melts and chopped cookies. Set aside.
- 3) For the cheesecake filling, using an electric mixer, beat the cream cheese and sugar on medium speed until smooth and creamy, about 3 minutes. Add eggs one at a time. Add cream, caramel and vanilla extract until combined. Hand stir in chopped cookies, salted caramel chips and caramel melts. Pour filling into prepared crust. Bake at 350°F for 55-60 minutes. Remove from oven and cool 10 minutes before placing topping over cheesecake.
- 4) For the sour cream topping, in a medium bowl, whisk together sour cream, sugar, caramel and vanilla extract until well combined. Spread over cheesecake and bake for 5 minutes in 350°F oven. Cool 1 hour at room temperature and refrigerate at least 4 hours before serving. Just before serving, sprinkle Skor or Heath toffee bits over top along with chopped cookies and drizzle salted caramel sauce to garnish.