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Salted Caramel Cheesecake

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Ease of Preparation: Medium

Yield: 4-6 servings

Ingredients:

Crust

2 cups (470 ml) salted caramel cookie chips (or substitute with salted caramel cookies), crushed to fine crumbs

4 ½ tablespoons (67 ml) melted butter

1 ½ tablespoons (22 ml) sugar

Cheesecake

4 cups (950 ml) cream cheese, room temperature

2/3 cup (160 ml) sugar

¼ cup (60 ml) sour cream

2 teaspoons (10 ml) flour

1 teaspoon (5 ml) salt

2 teaspoons (10 ml) vanilla extract

1 ½ teaspoons (7.5 ml) lemon zest

2 eggs, room temperature

2 ½ cups (590 ml) of water, for cooking

Salted caramel sauce

1/3 cup (80 ml) sugar

¼ cup (60 ml) brown sugar

¼ cup (60 ml) water

3 ½ tablespoons (52 ml) unsalted butter, room temperature

¼ cup (60 ml) whipping cream, room temperature

To serve

3 teaspoons (15 ml) sea salt flakes, divided

Special Equipment

7-inch (18 cm) springform pan, greased, and the bottom lined with greased parchment paper

Method:

For the crust, mix the salted caramel cookie chip crumbs, melted butter, and sugar in a large bowl. Transfer the crumb mixture to the springform pan, then press it down with your fingers so that it sits evenly in the bottom of the pan. Put it in the freezer for 15 minutes.

For the cheesecake, using a hand mixer, beat the cream cheese and sugar together until smooth. Continue mixing while you pour in the sour cream, blending until smooth. Add the flour, salt, vanilla, and zest and mix until combined. Add the eggs and mix just until smooth.

Take the crust out of the freezer and pour the cheesecake mixture into it. Add the water to the multi-cooker. Insert the steamer rack. Cover the cheesecake with a piece of paper towel, then cover the paper towel with foil, making sure the foil helps keep the paper towel over the top of the pan. Put the cheesecake on the steamer rack in the multi-cooker. Close and lock lid. Close valve. Select Pressure Cook on high for 37 minutes. Once cooking has finished, allow the pressure to release naturally.

Transfer the cheesecake to a wire rack to cool. Remove the foil and paper towel. Using a kitchen towel, carefully dab

away any condensation that has pooled on the surface of the cheesecake. Allow the cheesecake to cool for about 1 hour, then cover with fresh foil and place in the fridge 2-3 hours to set.

For the salted caramel sauce, pour sugar, brown sugar, and water into a large, heavy saucepan and heat over medium-high. When the sugar starts to melt, begin whisking, and continue whisking until fully melted. Whisk slowly until the sugar turns a golden colour, then whisk in the butter. Take the saucepan off the heat and whisk in vanilla extract and cream until smooth. Stir in 1 teaspoon (5 ml) sea salt flakes. Let the caramel sauce sit for 15 minutes to cool.

Release cheesecake from springform pan and transfer to a serving dish. Spread the salted caramel sauce evenly over the top of the cheesecake, then garnish with remaining sea salt flakes.

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