

Desserts of the World: United States

Presented June 18, 2019, by Stefanie Misch

Salted Caramel White Chocolate Cheesecake

Crust ingredients

- 1½ cups crushed graham crackers (about 1 sleeve)
- ¼ cup sugar
- ½ cup butter (melted)

Caramel sauce ingredients

- ⅓ cup butter (5⅓ Tablespoons)
- ¾ cup brown sugar
- ⅓ cup half and half
- ½ teaspoon sea salt

White chocolate ingredients

- 2 cups white chocolate chips
- ½ cup half and half

Cheesecake ingredients

- 3 (8 ounce) packages cream cheese, softened
- ½ cup white sugar
- 3 eggs
- 1 teaspoon vanilla extract

Directions

1. Preheat oven to 325 degrees.
2. Crust: Mix graham crackers, sugar and melted butter. Press onto bottom and 1 inch up the side of a greased 9-inch springform pan lined with parchment. Place in preheated oven for 8 minutes and then remove to cool while preparing the rest of the cheesecake.
3. White chocolate: In a metal bowl over a pan of simmering water, melt white chocolate chips with ½ cup half and half, stirring occasionally until smooth. Set aside. Alternative method: Mix white chocolate chips and half and half in a microwave-safe bowl and microwave 30 seconds at a time, stirring in between, until smooth. Do not overheat in microwave, or the mixture will seize and become hard.
4. Caramel sauce: In a medium saucepan, combine butter, brown sugar and ⅓ cup half and half. Bring to a boil over medium-high heat, stirring constantly. Lower heat to medium and cook for 7-8 minutes until mixture thickens. Stir in salt 1 minute before finished cooking. Make sure to whisk occasionally to prevent scorching. Remove from heat and cool slightly.
5. Cheesecake: While caramel is cooling, mix together cream cheese and ½ cup sugar until smooth. Beat in eggs one at a time. Scrape bowl well in between eggs. Blend in vanilla and melted white chocolate.
6. Spread all but ¼ cup of caramel over the top of cooled crust in the pan. Spread cream cheese mixture over top. Even out top with a spatula.
7. Place the springform pan in a water bath of your choosing. Bake for 55-65 minutes, and then turn off oven and crack the door. Let sit in oven for 60 minutes. Remove from oven and cool to room temperature on counter, cover with plastic wrap and refrigerate for 8 hours before removing from pan. Garnish with leftover caramel.

