LANCEWOOD® PECAN NUT CARAMEL CHEESECAKE

INGREDIENTS:

Crust:
200 g Tennis biscuits
50 g pecan nuts
100 ml butter, melted

Filling:
2 x 230 g LANCEWOOD® Medium Fat Plain Cream Cheese, at room temperature
250 ml LANCEWOOD® Sour Cream
100 ml golden or maple syrup
80 ml soft brown sugar
2.5 ml cinnamon
15 ml gelatin
30 ml water

Topping:
100 ml butter
160 ml dark brown sugar
2.5 ml cinnamon
80 ml cream
150 g pecan nuts

METHOD:

Crust:
Crush the biscuits and pecan nuts until very fine. Mix with the butter and press firmly into the bottom of a 20 cm in diameter springform pan sprayed with non-stick spray.

Filling:
Beat the cream cheese, sour cream, golden syrup, brown sugar and cinnamon together until smooth. Pour the water over the gelatin and leave to stand for 10 minutes. Place in the microwave and microwave for 10 seconds. Stir and microwave for a further 10 seconds. Do not boil. Cool slightly. Add in a thin stream to the cream cheese mixture while beating continuously. Spoon into the prepared crust and even out. Tap the pan lightly to get rid of air bubbles. Cover and refrigerate for 3 - 4 hours or until set.

Topping:
Melt the butter in a pan and add the sugar. Stir until bubbling. Add the cinnamon and cream and stir until well combined. Add the pecan nuts and stir to cover. Set aside to cool.

**To assemble:**
Remove the cheesecake from the pan and place on a serving plate. Drizzle or spread the topping over the cheesecake just before serving.

**PRODUCTS USED:**

- Sour Cream
- Medium Fat Plain Cream Cheese

**ENJOY!**