



Dulce de Leche Cheesecake

Jean Trebek's Reliable Recipes
insidewink.com

This amazing recipe from [Pati Jinich](#) caught my eye as I love the combination of caramel with pecans...sort of like candy bar on top of a cheesecake!

Dulce de Leche Cheesecake

Ingredients

For the crust:

2 cups finely ground vanilla wafer or graham crackers
1 stick unsalted butter, melted

For the cream cheese filling:

1 pound cream cheese, at room temperature
1 14-ounce can sweetened condensed milk
3 large eggs, at room temperature

For the dulce de leche topping:

1 1/2 cups sour cream
1 14 ounce can dulce de leche
1 1/2 cups chopped pecans

Directions

To make the crust:

In a large bowl combine the ground cookies and the melted butter until thoroughly mixed.

Turn the cookie mixture into the spring form pan. With your fingers, pat it evenly around the spring form pan.

With your fingers, pat it evenly around the bottom of the pan, gently pushing it up the sides to make crust 1 inch tall.

Refrigerate while you make the cream cheese filling and dulce de leche topping.

To make cream cheese filling:

Place the cream cheese in the bowl of an electric mixer and beat at medium speed until smooth and light, 3-4 minutes.

Add the sweetened condensed milk and continue beating until well mixed, scrapping down the bowl as need to ensure it all gets incorporated.

Add the eggs one at a time, again scrapping down the bowl as needed and continue beating until the mixture is well blended and smooth, set aside.

To make the dulce de leche topping:

In a medium bowl, mix the sour cream with the dulce de leche until combined.

Adjust the oven rack to the lower third of the oven and preheat to 350 degrees F.

Remove the spring form pan from the refrigerator.

Gently spread the cream cheese filling evenly, trying not to distress the crust.

Place the cheesecake in the oven and bake for 35 minutes, or until it is set.

Remove from the oven and let cool for at least 10 minutes before you add the dulce de leche topping.

Spoon the dulce de leche topping over the creamy cheese filling, add the pecans all around the top and place pan back in the oven for 10 more minutes.

Remove from the oven and let the cheesecake cool at room temperature.

Cover and refrigerate for at least 4 hours before serving. It tastes even better if it chills overnight.

Before serving, run the tip of a wet knife around the edge of the pan to release the cheesecake.

Remove the ring, then slice and serve the cake...perhaps with some sweetened whipped cream.

**Find more of Jean Trebek's Reliable Recipes
on [insidewink.com](https://www.insidewink.com)**