

Rustic Cheesecake with Praline Sauce

Ingredients:

2 cups ground chocolate Wafers
½ stick Butter, melted
3 lbs Cream cheese, cubed, room temperature
3 cups Sugar
6 Eggs
1 cup heavy Cream
½ cup Flour
Salt
2 tsp pure Vanilla extract
1 cup brown Sugar
2 tbsp light corn Syrup
2 tbsp Butter
½ cup sweetened Condensed Milk
1 ½ cups Pecan pieces
2 cups sweetened Whipped Cream
Sprigs of fresh Mint

Directions:

Preheat oven to 325 degrees.
In a mixing bowl, combine the ground wafers and melted butter, together. Mix well.
Press the crust on the bottom of a 10-inch spring-form pan.
In a food processor fitted with a metal blade, puree the cream cheese until smooth.
Add 2 cups of sugar and process until incorporated.
With the machine running, add the eggs, one at a time.
Add the cream, flour, pinch of salt and 1 teaspoon vanilla, mix well.
Using a rubber spatula, scrape down the sides of the processor.
Process until the batter is smooth. Pour the batter over the crust.
Bake for 1 hour and 15 minutes or until the center is firm.
Remove from the oven and run a knife around the sides of the pan.
Cool on a wire rack. Serve either at room temperature or chilled.

Praline Sauce:

In a heavy-bottomed saucepan, combine the remaining sugar, brown sugar, corn syrup, butter, pinch of salt, and condensed milk.
With a wooden spoon, stir until the sugar dissolves.
Continue to cook, stirring, until smooth and light brown, about 8 minutes.
Add the remaining vanilla and pecan pieces and continue to cook, stirring, until the mixture reaches 234 to 240 degrees F on a candy thermometer or the soft ball stage.

Remove from the heat and pour over the cheesecake.
Let sauce cool and then slice into individual servings.
Garnish each slice with a dollop of whipped cream and a sprig of mint.