

## 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.