

Pecan Pie Cheesecake

Indulgent Pecan Pie Cheesecake with buttery crust, creamy filling, and caramelized pecan topping. Perfect dessert for holidays and special occasions.

20 min

PREP

1h 30min

COOK

1h 50min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 1 cup pecan
- 1 cup flour
- 2 cup brown sugar
- 1 cup unsalted butter
- 8 oz cream cheese
- 1 cup granulated sugar
- 3 egg
- 1 cup sour cream
- 1 tsp cinnamon

Instructions

1 Prepare the crust

Preheat oven to 175°C (350°F). Combine 1 cup graham cracker crumbs with 1 cup finely chopped pecans, 2 tablespoons brown sugar, and 1/2 teaspoon cinnamon in a medium bowl.

2 Add 1/3 cup melted butter and mix until the mixture holds together when pressed. Press firmly into the bottom of a 9-inch springform pan, creating an even layer.

3 Bake for 10 minutes until the crust is set and lightly golden around the edges. Remove and let cool while preparing the filling.

4 Make the cheesecake filling

Beat 8 oz cream cheese with an electric mixer on medium speed for 3-4 minutes until completely smooth and fluffy with no lumps.

- 5 Add 3/4 cup sugar and beat for 2 minutes until well combined. Add 3 eggs one at a time, beating just until incorporated after each addition.
- 6 Mix in 1 teaspoon vanilla extract and 1/2 cup sour cream on low speed until just combined, scraping down the sides as needed.
- 7 **Bake the cheesecake**

Pour filling over the cooled crust and smooth the top. Place the springform pan in a large roasting pan and add hot water halfway up the sides of the pan.
- 8 Bake for 55-60 minutes until the edges are set but the center still jiggles slightly when gently shaken. Turn off oven and prop the door open slightly for 1 hour.
- 9 Remove from water bath and cool completely at room temperature for 2 hours. Refrigerate for at least 4 hours or overnight until fully set.
- 10 **Make the pecan praline topping**

Combine 1 cup chopped pecans with 1/2 cup brown sugar in a small saucepan. Cook over medium heat, stirring constantly, for 3-4 minutes until the sugar melts and coats the pecans.
- 11 Stir in 2 tablespoons butter and cook for 1 more minute until the mixture is golden brown and fragrant. Spread on a parchment-lined baking sheet and cool completely until crisp.
- 12 **Assemble and serve**

Run a knife around the edges of the pan and remove the springform ring. Transfer cheesecake to a serving plate, break the praline into bite-sized pieces, and sprinkle over the top just before serving.

Tips

Bring all dairy ingredients to room temperature before mixing to prevent lumps and ensure smooth blending.

Toast pecans in a 350°F oven for 5-8 minutes before chopping to intensify their flavor and add extra crunch.

Use a water bath when baking to maintain gentle, even heat and prevent surface cracks from forming.

Cool the cheesecake gradually by turning off the oven and cracking the door open for 1 hour before removing.

Run a thin knife around the pan edges immediately after baking to prevent the cheesecake from cracking as it cools.

Chill the finished cheesecake for at least 4 hours, preferably overnight, for the cleanest slicing and best flavor development.

Keep praline topping separate until serving to maintain its crispy texture and prevent it from softening.

Dip your knife in warm water and wipe clean between cuts for the neatest slices.