



THE J.M. SMUCKER Co

Dulce de Leche Cheesecake

Prep Time 4 hrs 15 mins
Cook Time 1 hr
Serves 8
Difficulty N/A

Ingredients

- **Crust:**
- 1 1/4 cups (300 mL) graham cracker crumbs
- 1/4 cup (50 mL) packed brown sugar
- 1/3 cup (75 mL) butter melted
- 1/2 cup (125 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce

Dulce de Leche Caramel Flavoured Sauce

- **Cake:**
- 2 pkgs (250 g each) cream cheese, softened
- 1 can (300 mL) **Eagle Brand®** Dulce de Leche Caramel Flavoured Sauce
- 4 eggs
- 1/3 cup (75 mL) **Robin Hood®** All Purpose Flour
- 1 tbsp (15 mL) pure vanilla extract
- additional Dulce de Leche for drizzle

Directions

Step 1:

Preheat oven to 300°F (160°C).

Step 2:

Combine crumbs, brown sugar and butter, press firmly onto bottom of 9" (23 cm) springform pan. Spread crust with 1/2 cup (125 mL) caramel flavoured sauce.

Step 3:

Beat cream cheese until fluffy. Gradually beat in caramel flavoured sauce until smooth.

Step 4:

Add eggs, flour and vanilla; mix well. Pour into prepared pan.

Step 5:

Bake in preheated oven 1 hour. Cake should be a bit jiggly in the middle. It will continue to cook as it cools. Cool thoroughly and chill 4 hours or overnight.

You can bake these in individual muffin pans. This recipe will make approximately 30 individual cakes. Place cupcake liners in muffins pans. Place approximately 1 tbsp (15 mL) crust in each one. Press the crust down firmly. Spoon 1 tsp (5 mL) caramel flavoured sauce over crust before putting on cheesecake batter. Fill with cheesecake batter. Bake 18-20 minutes. Cool and refrigerate. Drizzle with additional caramel flavoured sauce before serving.

Images

