



MASON'S
TWO-DESSERTS-IN-ONE

PECAN PIE cheesecake

"This is a recipe that my mom would make every Christmas. She said it was the perfect recipe for those who like both pecan pie and cheesecake. I have taken over this recipe for her and started to prepare this for the holidays."

— Mason, Project Management Team

YIELD: 6-10 servings

INGREDIENTS

CHEESECAKE

- 3 (8 oz) bricks cream cheese, very soft
- $\frac{3}{4}$ cup full-fat sour cream
- $\frac{1}{2}$ cup dark brown sugar, packed
- $\frac{2}{3}$ cup granulated sugar
- $\frac{1}{4}$ tsp ground cinnamon
- 2 tsp pure vanilla extract
- 3 large eggs + 2 egg yolks at room temperature
- 1 tbsp bourbon (optional)
- 2 tbsp all-purpose flour

PIE TOPPING

- 6 tbsp unsalted butter
- $\frac{2}{3}$ cup dark brown sugar, packed
- $\frac{1}{2}$ tsp ground cinnamon
- $\frac{1}{3}$ cup heavy cream
- $\frac{1}{4}$ tsp salt
- 2 cups pecans, whole or chopped
- 1 tsp vanilla extract
- 1 tbsp bourbon (optional)

CRUST

- $\frac{1}{2}$ cup pecans, pulsed into crumbs
- 2 cups graham cracker crumbs
- $\frac{1}{3}$ cup granulated sugar
- $\frac{1}{4}$ tsp ground cinnamon
- $\frac{1}{4}$ tsp salt
- 8 tbsp butter, melted

MATERIALS

- Springform pan
- Tinfoil
- Non-stick spray
- Blender or food processor
- Stand mixer
- Rubber spatula

INSTRUCTIONS

CRUST

1. Preheat oven to 350°F.
2. Wrap the bottom and sides of a 9" springform pan with heavy duty tinfoil. I recommend doing several diligent layers here to ensure no water creeps through when you place the pan in the water bath. Lightly spray the pan with non-stick spray, then set aside.
3. Place pecans in the body of a blender or food processor, and pulse until the nuts have been completely pulsed to fine crumbs.
4. In a large bowl combine the pecan crumbs, graham cracker crumbs, sugar, cinnamon and salt. Add in the melted butter and, using a rubber spatula, stir well to combine.
5. Pour crust into prepared pan. Firmly pat the mixture into the prepared pan, working it from the center and up the sides.
6. Bake for 10 minutes. Place crust on a cooling rack while you prepare the filling.
7. Reduce oven temperature to 325°F.

CHEESECAKE

1. In the body of a high power blender, food processor, stand mixer fitted with the whisk attachment, or in a large bowl using a hand held mixer, beat the softened cream cheese and sour cream until completely smooth.
2. Add in both sugars, ground cinnamon, and vanilla and beat on medium speed, just until smooth, scraping down the sides and bottom of bowl as needed.
3. Reduce to low speed and add in the eggs and yolks and beat until just combined.
4. Turn the mixer off and, using a rubber spatula, fold in the bourbon. Then fold in the flour, mixing just until combined.
5. Pour filling on top of the partially baked crust. Using a rubber spatula, smooth the top.
6. Place the cheesecake pan into a large, deep pan. Fill the pan with 2 inches of hot water. This is your water bath and will help your cheesecake come out crack free.
7. Carefully place the pan in the oven and bake for 1 hour and 10 minutes. Turn oven off and let the cheesecake sit, undisturbed, for 30 minutes, inside the oven, with the door shut. The cheesecake should be still slightly wiggly.
8. Remove cake from oven and gently run a knife very around the edge of the cake. Place the cheesecake on a cooling rack and cool completely, then loosely cover the pan with saran wrap and chill for at least 8 hours.
9. Cheesecake will keep, covered in the fridge, for 5 days. Cheesecake may be frozen for 2 months. Thaw overnight before slicing.

PIE TOPPING

1. In a large skillet over low heat, melt the butter. Add in the brown sugar and cook, stirring with a whisk, until the sugar has melted and the mixture is bubbling, about 2 minutes.
2. Add in the cinnamon, heavy cream, and salt and whisk to combine. Add in the pecans and, using a rubber spatula, fold them into the liquid mixture until they're completely coated. Remove from heat and stir in the vanilla and bourbon.
3. Cool for 10 minutes, then scrape the mixture on top of the cheesecake. Slice and serve.

TIPS AND TRICKS

Pie Topping can be made, and kept at room temperature, up to an hour in advance. I don't recommend refrigerating the topping, as it will solidify.