

# Caramel Toffee Crunch Cheesecake

Source: [www.yammiesnoshery.com](http://www.yammiesnoshery.com)

## Ingredients

**1 (10-inch) cake**

### Crust

Graham cracker crumbs	3 c
Toffee Bits	0.5 c
Salt	pinch
Brown sugar	0.5 c
Butter, melted	1 c
Chocolate chips	1.25 c

### Filling

Cream cheese, softened	1.5 lbs
Sour cream	1 c
Sugar	1.5 c
Vanilla	1 T
Caramel topping (recipe below)	0.25 c
Eggs, lightly beaten	4 large

### Topping

Whipping cream	1 c
Powdered sugar	3 T
Caramel	0.5 c
Toffee Bits, plus more for garnish	0.5 c

### Caramel Sauce

**3/4 cup**

Sugar	0.5 c
Light corn syrup	2 T
Butter	3 T
Heavy cream	1/3 c



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## Directions

### *Crust*

- Preheat the oven to 300°.
- Combine everything except the chocolate chips.
- Press into a 10 inch springform pan lined with parchment paper. Push all the way up the sides and press in firmly.
- Sprinkle with the chocolate chips.
- Set the springform pan on a baking sheet (just in case it drips).
- Bake for about five minutes or until the chocolate chips are melty. Smooth them out with an offset spatula.
- Place it in the freezer while you prepare the filling.

### *Filling*

- Beat the cream cheese, sugar, and sour cream for a few minutes until the sugar is dissolved.
- Add the vanilla and caramel and beat well.
- Add the eggs and beat just until combined.
- Pour into chilled crust.
- Wrap the springform pan with a couple of wet dishtowels (this helps the cheesecake to cook more slowly and evenly).
- Bake for 1 hour and 20 minutes. The center will still be jiggly, but never fear, it shall set in the end.
- Turn the oven off and open the door about 4 inches, but leave the cheesecake in for about 30 more minutes (this helps the cheesecake to cool more slowly and evenly and prevents cracking).
- Remove from the oven and cool for about 30 more minutes. Refrigerate for 6 hours or overnight.

### *Topping*

- Beat the whipping cream and sugar in a chilled bowl until stiff peaks form.
- Combine the caramel and 1/2 cup of toffee.
- Place small blobs all over the top of the chilled cheesecake and carefully spread them together.
- Pipe some whipped cream along the edge and garnish with more toffee bits.
- Slice with a large wetted knife for cleaner slices.

### *Caramel Sauce*

- In a medium sauce pan, combine the sugar and syrup. Don't leave out the syrup, it helps prevent the caramel from crystallizing.
- Cook on medium heat, stirring occasionally with a rubber spatula.
- Once it is caramel colored, add the butter and stir until the butter is melted.
- Add the cream and stir until it's all combined. Bring it back to the heat if you get clumps and stir it until they're dissolved.
- Store in the refrigerator if not using right away.