

Maple Pecan Cheesecake

FOR THE CRUST:

1 1/2 C graham cracker crumbs
1/4 C granulated sugar

1/2 C unsalted butter, melted

FOR THE CHEESECAKE FILLING:

24 oz cream cheese, softened
1 C granulated sugar
3 lg eggs
1 t vanilla extract
1/2 C pure maple syrup

1/3 C heavy cream
1/3 C brewed [Maple Pecan Cheesecake](#)
tea (2 T steeped in 1/3 C hot water,
strained, then cooled)

FOR THE TOPPING:

1 C pecans, chopped
1/2 C pure maple syrup

1/4 C heavy cream
1 T unsalted butter

PREHEAT YOUR OVEN TO 325°F. In a medium bowl, combine the graham cracker crumbs, granulated sugar, and melted butter. Mix until the crumbs are evenly coated. Press the mixture into the bottom of a 9-inch springform pan, creating an even layer. Bake for 10 minutes, then set aside to cool.

IN A LARGE MIXING BOWL, beat the softened cream cheese until smooth. Add the granulated sugar and continue to beat until well combined. Add the eggs one at a time, beating well after each addition. Mix in the vanilla extract, pure maple syrup, heavy cream, and cooled Maple Pecan Cheesecake tea until fully incorporated.

POUR THE CHEESECAKE FILLING over the cooled crust. Smooth the top with a spatula. Bake in the preheated oven for 50-60 minutes, or until the center is set and the edges are lightly golden. Turn off the oven and let the cheesecake cool in the oven with the door slightly open for 1 hour. Transfer the cheesecake to the refrigerator and chill for at least 4 hours, or overnight.

IN A SMALL SAUCEPAN, combine the pure maple syrup, heavy cream, and unsalted butter. Cook over medium heat, stirring constantly, until the mixture thickens slightly, about 5 minutes. Remove from heat and stir in the chopped pecans. Once the cheesecake is fully chilled, pour the maple pecan topping over the top, spreading it evenly.