

Pecan Pie Cheesecake

Two favorite desserts in one!

FOR THE CRUST

- 3/4 c [baking blend](#)
- 3/4 c chopped pecans
- 6 tbsp. melted butter
- 1/4 c. xes sweetener or [gentle sweet](#)
- 1/2 tsp [black strap molasses](#)
- pinch of [mineral salt](#)

FOR THE CHEESECAKE

- 3 8-oz bars cream cheese (softened)
- 2/3 c xes sweetener or [gentle sweet](#)
- 1 tsp black strap molasses
- 3 large eggs
- 1/4 c. sour cream or plain Greek yogurt
- 1 tsp [glucomannan](#)
- 1 tsp. vanilla extract
- 1/4 tsp. [mineral salt](#)

FOR THE PECAN PIE TOPPING

- 4 tbsp. butter
- 1/2 c xes sweetener or [gentle sweet](#)
- 1/2 tsp black strap molasses

- 1/2 tsp. ground cinnamon
- 1/4 c. heavy cream
- 1 3/4 c. whole or chopped pecans
- pinch of [mineral salt](#)

Instructions

Preheat oven to 325° and grease an 8" or 9" spring-form pan with cooking spray.

Make the crust: Place all crust ingredients into a food processor and process until well mixed. Press mixture into prepared pan.

Make cheesecake filling: In a large bowl using a hand mixer or in a stand mixer using the paddle attachment, beat cream cheese, sweetener, and molasses. Add eggs, one at a time, then sour cream or yogurt, glucomannan, vanilla, and salt.

Pour cheesecake filling into the crust.

Wrap the bottom of the pan in aluminum foil and place on a baking sheet. (If you want to bake the cheesecake in a water bath, wrap the bottom of the pan and place it in a deep baking pan. Pour in enough boiling water to come up halfway in the baking pan.) Bake until the center of the cheesecake only slightly jiggles, about 1 hour. Turn off the heat, prop open the oven door, and let the cheesecake cool in the oven, for 1 hour, then remove aluminum foil and refrigerate cheesecake in pan until firm, at least 5 hours and up to overnight.

Before serving, make pecan pie topping: In a nonstick skillet over low heat, melt butter and brown sugar until bubbly (keep heat low to avoid burning butter). Stir in cinnamon, heavy cream, pecans, and salt until completely coated, then remove from heat and let cool and slightly

thicken. (You can make the topping up to an hour in advance and keep at room temperature; don't refrigerate as the butter will solidify.)

Before pouring filling over cheesecake I like to remove the collar of my spring-form pan and insert strips of parchment around the cheesecake. Then I put the collar back on my springform pan over the parchment strips. This keeps the topping from sticking to the pan. Technically you could do this step before baking the cheesecake as well.

Cheesecake before adding Pecan topping

Pour room-temperature pecan topping over cooled cheesecake.

Serve.

This topping will stay runny like caramel sauce at room temperature. Once refrigerated it solidifies into a soft candy-like consistency. You can choose how you want to serve. I chose to allow the topping to solidify on the cheesecake. If you do this you will need a serrated knife to cut the cake to prevent "crushing" the cheesecake.