New York Cheesecake with Salted Caramel Sauce

A classic-style cheesecake with a buttery shortbread crust is finished with a salted caramel sauce for a showstopping dessert that will wow any guest.



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Ingredients

Enjoy our delicious New York Cheesecake with Salted Caramel Sauce!

Shortbread Crust:

- 110 g unsalted butter, softened
- 50 g sugar
- 125 g plain flour

Caramel Sauce:

- 24 Werther's Original Chewy Caramels, unwrapped
- 60 ml heavy or whipping (35 %) cream
- 1 tbsp unsalted butter
- 1 tsp flaked sea salt, divided

Directions

1. Shortbread Crust: Preheat oven to 200 °C.
2. In medium bowl, using electric mixer, beat butter and sugar until fluffy. Stir in flour until crumbly. Press firmly into 23 cm springform pan. Refrigerate for 15 to 20 minutes or until chilled and firm.
3. Bake for 15 to 18 minutes or until golden and centre is set; let stand to cool. Reduce oven to 160 °C
4. Vanilla Cheesecake: In medium bowl, stir together 60 g sour cream, lemon zest, lemon juice and flour until smooth and blended; stir in remaining sour cream until blended.
5. In large bowl, using electric mixer, beat together cream cheese, sugar, vanilla and salt until light and fluffy. Beat in sour cream mixture until blended. One at a time, on low speed, beat in eggs, beating well after each addition. Pour over crust.
6. Bake for 55 to 65 minutes or until centre is almost set (it will still jiggle slightly). Run a knife or metal spatula around rim of pan to loosen cake. Let cool to room temperature. Refrigerate for at least 4 to 6 hours before serving (overnight is best).

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Vanilla Cheesecake:

- 180 g sour cream, divided
- 1 tsp lemon zest
- 2 tsp lemon juice
- 2 tbsp flour
- 3 packages (each 250 g) brick-style plain cream cheese, softened
- 150 g sugar
- 1 tbsp vanilla extract
- ¼ tsp salt
- 3 eggs

7. Salted Caramel Sauce: In small saucepan set over mediumlow heat, stir together caramels, cream and butter. Cook, whisking, for 3 to 5 minutes or until melted, blended and smooth. Stir in ½ tsp sea salt. Let cool completely.

8. Just before serving, remove cheesecake from pan and transfer to serving plate. Pour half the salted caramel sauce over top. Sprinkle with remaining sea salt. Slice and serve with remaining sauce.

Note:

Serve caramel cheesecake also with a dollop of whipped cream, sprinkle of chopped nuts or fruit if desired.

Makes: 12 servings

Ready in: 425 min

Prep Time: 30 min

Cook Time: 80 min

Chill Time: 315 min