

Salted Caramel Corn Cheesecake

Dash Magazine - November 2013

Servings: 8

FOR CRUST

nonstick cooking spray
2 cups + 1 tablespoon finely crushed
gingersnap cookies
5 tablespoons salted butter, melted
2 tablespoons packed brown sugar

FOR FILLING

2 pounds cream cheese
1 cup packed brown sugar
1 cup sour cream
5 large eggs
2 large egg yolks
1 teaspoon vanilla extract
pinch salt

FOR TOPPING

1 1/4 cups granulated sugar
1 cup heavy whipping cream
flaky sea salt
2 cups store-bought caramel popcorn
silver dragees

Preparation Time: 1 hour

Chill: 6 hours

Preheat the oven to 350 degrees.

Make the crust: Wrap the outside of a nine- or ten-inch springform pan with foil. Mist the inside with cooking spray. In a food processor, pulse the gingersnap crumbs, melted butter and brown sugar. Press the mixture evenly into the bottom of the pan. Bake until the crust begins to darken and set, about 12 minutes. Let cool completely on a wire rack.

Make the filling: Beat the cream cheese and brown sugar with an electric mixer in a bowl until smooth, then beat in the sour cream. Add the eggs and egg yolks, one at a time, until combined. Beat in the vanilla and salt.

Pour the filling into the pan on top of the gingerbread crust and bake until the cake's edges are puffed and the center is still slightly jiggly, about one hour and 10 minutes. (Don't worry if the top cracks -- it will be covered with caramel and popcorn.) Turn off the oven and wedge the oven door open using a wooden spoon. Let the cake stand in the oven for 30 minutes. Cool slightly and then refrigerate, uncovered, for at least six hours or overnight.

At least 30 minutes before serving: make the caramel topping: Combine the sugar and two tablespoons of water in a saucepan over medium-high heat and stir until the sugar dissolves. Bring to a boil. Cook until amber, about 5 minutes. Slowly add the heavy cream (it will bubble and spit). Simmer, stirring, until smooth and thick, 8 to 10 minutes. Let cool to room temperature, about 30 minutes.

Unsnap and remove the pan's ring (run a hot knife around the edge if needed). Transfer the cheesecake on the springform base to a rimmed platter. Pour the caramel over the top so that it pools on the cake and runs down the sides. Sprinkle with sea salt.

Just before serving, top with an even layer of popcorn and decorate with dragees.

Start to Finish Time: 9 hours 10 minutes

Per Serving (excluding unknown items): 860 Calories; 61g Fat (62.7% calories from fat); 15g Protein; 67g Carbohydrate; 0g Dietary Fiber; 364mg Cholesterol; 420mg Sodium. Exchanges: 2 Lean Meat; 0 Non-Fat Milk; 11 Fat; 4 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	860	Vitamin B6 (mg):	.1mg
% Calories from Fat:	62.7%	Vitamin B12 (mcg):	1.2mcg
% Calories from Carbohydrates:	30.6%	Thiamin B1 (mg):	.1mg
% Calories from Protein:	6.7%	Riboflavin B2 (mg):	.5mg
Total Fat (g):	61g	Folacin (mcg):	41mcg
Saturated Fat (g):	37g	Niacin (mg):	trace
Monounsaturated Fat (g):	18g	Caffeine (mg):	0mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	2
Cholesterol (mg):	364mg	% Refuse:	0.0%
Carbohydrate (g):	67g		
Dietary Fiber (g):	0g		
Protein (g):	15g		
Sodium (mg):	420mg		
Potassium (mg):	353mg		
Calcium (mg):	192mg		
Iron (mg):	3mg		
Zinc (mg):	1mg		
Vitamin C (mg):	trace		
Vitamin A (i.u.):	2517IU		
Vitamin A (r.e.):	749 1/2RE		

Food Exchanges

Grain (Starch):	0
Lean Meat:	2
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	11
Other Carbohydrates:	4

Nutrition Facts

Servings per Recipe: 8

Amount Per Serving

Calories	860	Calories from Fat:	540
% Daily Values*			
Total Fat	61g		94%
Saturated Fat	37g		184%
Cholesterol	364mg		121%
Sodium	420mg		17%
Total Carbohydrates	67g		22%
Dietary Fiber	0g		0%
Protein	15g		

Vitamin A	50%
Vitamin C	1%
Calcium	19%
Iron	15%

** Percent Daily Values are based on a 2000 calorie diet.*