

Second Place: Lindsay Key, Trinity

Pecan Cheesecake

Crust

2 cups pecans
2 tsp. butter, melted
½ tsp. vanilla extract
4 Tbsp. brown sugar
1 Tbsp. water

To make pie crust: Put pecans in a blender and grind until fine. Add melted butter, brown sugar, vanilla and water. Mix until mixture starts to fall off sides of the bowl. Press into a 9 inch spring form pan and bake at 325 degrees for 20 minutes.

Cheesecake

5 eggs
2 cups sour cream
4 – 8 oz. pkgs. Cream cheese
8 Tbsp. unsalted butter
1 ½ cups sugar
¼ cup cornstarch
2 Tbsp. vanilla extract
1 tsp. fresh lemon juice
1 tsp. grated lemon zest (fine)

To make cheesecake: Butter inside of spring form pan with crust baked in the bottom. Wrap two layers of aluminum foil tight around the outside, bottom and sides to prevent water from getting into the pan. Preheat oven to 300 degrees. In a bowl, beat eggs and sour cream until well blended. In another bowl, beat the cream cheese and butter until it is creamy. Add to the egg/sour cream mixture and mix until smooth. Add sugar, cornstarch, vanilla, lemon juice and zest and mix to combine. Pour over the crust. Place cheese cake into a water bath (Fill a roasting pan with warm water until it comes up to half the height of the cheesecake pan). Bake for 2 hours. Remove cheesecake from the foil and let cool.

Topping

3 ½ Tbsp. unsalted butter, melted
½ cup brown sugar
1 tsp. cinnamon
¼ cup heavy whipping cream
1 cup toasted pecans, chopped

In a small saucepan mix butter and brown sugar together and let simmer for 4-5 minutes. Stir in the cinnamon, heavy cream and pecans. Pour topping over cooled cheesecake and place cheesecake in the refrigerator until set.