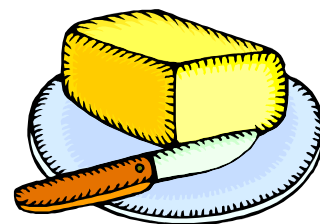


# Butterscotch Cheesecake

Serves 10

Preparation Time 20 minutes

Cooking Time 50 minutes



## Base Ingredients

- 1 C Sweet Biscuit Crumbs
- ¼ C Mixed Nuts (finely chopped)
- 70g Butter (melted)

1t Vanilla Essence

## Praline Ingredients

- ½ C Sugar
- 2T Water
- 1 C Mixed Nuts (hazelnuts, blanched almonds), extra

## Filling Ingredients

- 3 X 250g Cream Cheese
- 1C Brown Sugar
- 2 Eggs
- 1T Brandy (optional)



1 C Thickened Cream (whipped)



## Method

1. Combine biscuits, chopped nuts and melted butter in a bowl.
2. Press into the base of a lined and greased 20cm spring form tin and chill.
3. Beat Cream Cheese and sugar using an electric mixer until smooth.
4. Add eggs, brandy and vanilla and beat well.
5. Pour mixture into prepared base and bake at 160°C for 50 minutes.
6. Allow to call in the oven with the door ajar.
7. Chill for 2 hours.

## Method for Praline

1. Stir sugar and water over gentle heat until sugar is dissolved.
2. Boil without stirring for 6 - 8 minutes or until toffee is golden.
3. Spread nuts on baking paper lined tray
4. Pour toffee over and allow to set
5. Break into pieces and sprinkle over cheesecake
6. Serve slices with whipped cream

