

Recipes from New York Times Bestselling Author **SUSAN MALLERY**

FROM INN ON THE PIER

Salted Caramel Swirl Cheesecake with Praline Topping

INGREDIENTS:

Crust:

- 9 graham crackers
- 18 saltine crackers
- ¼ C sugar
- 1½ sticks butter, melted

Process dry ingredients in a food processor, then add butter and pulse until moistened. Pat on bottom and up sides of a springform pan. Sprinkle with sea salt.

Filling:

- 3 8-oz packages of cream cheese, room temperature
- 1 C sugar
- 1 T vanilla
- 4 eggs, room temperature
- 1 C jarred caramel sauce, divided

Preheat the oven to 400 degrees. Mix together cream cheese, sugar, and vanilla. Add eggs one at a time and continue mixing after each addition.

Pour into prepared shell. Drop the caramel 1T at a time in separate places on the top of the batter. Swirl a butter knife around. Bake for 50 minutes to 1 hour, until the center of the cake is just slightly jiggly. A hot water bath is recommended. Cool on a wire rack at room temperature for 1 hour.

Topping:

- ½ C cream
- ½ C brown sugar



- ½ C pecans, chopped
- 1 t vanilla

Put cream and sugar in a pan over medium heat. Stir constantly until it starts to bubble. Lower heat and continue to simmer for 10 minutes, stirring constantly. Remove from heat. Stir in vanilla, then pecans. Leave off the heat for 1 minute, then pour over cake. Refrigerate overnight.