CopyCat The Cheesecake Factory Caramel Cheesecake

Ingredients

For the crust:
¼ cup pecans finely chopped
¼ cup almonds finely chopped
¼ cup walnuts finely chopped
¾ cup vanilla wafers chopped
2-3 tablespoons of melted butter

For the Filling
1 ½ pound of cream cheese room temperature
1 ⅓ cup sugar
5 Large eggs room temperature
¼ cup of flour
2 teaspoons of vanilla or any flavor extract you'd like
2 teaspoons of lemon juice
16 ounces of sour cream room temperature

Directions

For the Crust:
In a food processor, mix up all of the nuts and the vanilla wafer crumbs. Add butter to the mixture and mix well.
Press the mixture into a spring form pan… even out the crust so it's the same height all around, going up the sides of the pan as well. Bake at 350 for about 10 minutes and then allow to cool completely before adding the filling. Drop temperature of oven down to 325

For the Filling:
In a mixing bowl, beat the cream cheese until it is light and fluffy. On low, add the sugar, beating until it is creamy. I do all of this in my stand mixer, so I can add each egg individually. If you need to use a handheld mixer, beat well

between each egg.

Add the flour, the vanilla and the lemon juice and mix everything together really well.

Add the sour cream and mix together well.

Pour the cheesecake mixture into the spring form pan. Cook in a 325 degree oven for 1 hour and 15 minutes. Open the door slightly and allow the cheesecake to "rest" in the oven for an additional hour with the oven OFF. Remove from the oven after an hour and allow to cool all the way to room temperature before you put it into the refrigerator for 12-24 hours.

Trust me, it needs to be refrigerated that long. It gives all the flavors a chance to marry each other and will make the cheesecake rich and full of flavor. Reserve some of the cheesecake mixture to decorate with if you'd like or simply use whipped cream or topping.