



# Caramel Delight

(tastes just like a Samoa Girl Scout Cookie!)

## cheesecake recipe

### You'll need:

9" springform pan  
8 ½" parchment paper circle  
2 Tb sugar  
Pan coating spray

### For the crust:

2 ½ cups of graham cracker crumbs  
¼ cup plus 2 Tb melted unsalted butter

### Ingredients for batter:

2 pounds softened cream cheese  
½ cup of sour cream  
1 cup sugar  
¼ cup of flour  
5 large eggs  
1 tsp vanilla  
12 Samoas or Caramel DeLite Cookies  
*(cut each into 8 pieces)*  
Ganache (recipe follows)  
¼ can (about 3 ounces) of  
Nestle Le Lechera Dulce de Leche  
*(13.4 ounce can)*  
1 cup toasted sweetened coconut

**For Ganache-** In a sauce pan heat 1 ½ cups of heavy whipping cream. When cream is about to boil add 12 ounces of good quality chocolate chips. Remove from heat and whisk the chocolate chips until melted. Set half aside to be used in crust and cool the other to room temperature for the topping of cheesecake.

### Directions:

First, preheat the oven to 300 degrees. Prepare the pan by placing the parchment paper in the bottom, spray the inside sides with pan coating spray and dust with the 2 Tb sugar, gently knock out any loose sugar.

**For the crust** - In a food processor, mix the graham cracker crumbs and melted butter. Press into the springform pan and up the sides. Pour half of the warm ganache into the bottom of crust and refrigerate until firm while preparing the filling.

**For the filling** - In mixing bowl with paddle attachment place cream cheese, sour cream and sugar. Mix on medium until smooth, add flour and vanilla, mix to incorporate. Add eggs one at a time, mixing to incorporate. Do not over mix!

Remove the crust from the refrigerator if the ganache has set. Place in the PCB silicone pan protector. Place into a roasting pan.

Pour 1/3 of the cheesecake batter over the bottom of the crust. Place half of the Caramel DeLites (or Samoas) into the batter. Pour half of the remaining batter into the crust. Place the remaining cookies into the batter. Top with remaining cheesecake batter.

Place pan in center of preheated oven and fill the roasting pan to the brim with very hot water. Bake the cheesecake for 2 hours. When cheesecake is finished, carefully remove the roasting pan from the oven. When cool enough to work with (10-15 min) remove the silicone sleeve by the handles from the pan. Remove the spring pan from the sleeve and place in refrigerator overnight.