



Holly's Caramel Cheesecake

INGREDIENTS:

- 1 1/2 cups crushed vanilla wafers
- 1/3 cup melted butter
- 1/2 plus 1 cup sugar
- 4 packages cream cheese, softened
- 4 eggs
- 1 tsp. vanilla
- 9-14 oz. caramel squares
- 3 oz. evaporated milk

DIRECTIONS:

- Preheat oven to 350° F
- Mix vanilla wafers, butter, and 1/2 cup sugar to make crust
- Place a piece of parchment paper in bottom of a spring form pan
- Pour crust mixture into pan and bake for 5 minutes
- Melt caramel in a double boiler and add evaporated milk - set aside
- Mix cream cheese with sugar and add eggs one at a time until thoroughly combined
- Add vanilla to mixture
- Pour mixture into pan and pour caramel on top, swirling into batter
- Bake for 50-60 minutes in a water bath, until top rises and slightly browns
- Leave in water bath and let cool until firm
- Remove from pan and refrigerate until ready to serve
- Top with additional caramel sauce and pecans, if desired