

Dulce de Leche Cheesecake

Crust:

- 155 g finely ground vanilla wafers or graham crackers*
- 85 g unsalted butter melted, plus more for greasing the pan

Filling:

- 450 g cream cheese, room temperature
- 1 414 ml can sweetened condensed milk(加糖れん乳)
- 3 large eggs, room temperature

Dulce de leche topping:

- 285 g Greek yogurt
- 414 ml dulce de leche
- 60 g chopped pecans



1. Butter springform pan and set aside.
2. Making the crust:
 - a) In a large bowl combine the **ground graham crackers** and **melted butter** until thoroughly mixed.
 - b) Turn the cookie mixture into the springform pan. With your fingers, pat it evenly around the bottom of the pan, gently pushing it up the sides to make a crust 13-mm to 2.5-cm tall.
 - c) Refrigerate while you make the cream cheese filling and dulce de leche topping.
3. Making the cream cheese filling:
 - a) Place the **cream cheese** in the bowl of an electric mixer and beat at medium speed until smooth and light, **3 to 4 minutes**.
 - b) Add the **sweetened condensed milk** and continue beating until well mixed, scraping down the bowl as needed.
 - c) Add the **eggs** one at a time, again scraping down the bowl as needed, and continue beating until the mixture is well blended and smooth, set aside.
4. Making the dulce de leche topping:
 - a) In a medium bowl, mix the **Greek yogurt** with the **Dulce de Leche** until combined.
5. Adjust the oven rack to the lower third of the oven and preheat to **180°C**.
6. Remove the springform pan from the refrigerator. Gently spread the cream cheese filling evenly, trying not to distress the crust.
7. Place the cheesecake in the oven and **bake for 35 minutes**, or until it is set and the top is lightly browned.
8. Remove from the oven and let **cool for at least 10 minutes** before you add the Dulce de Leche topping.
9. Spoon the **Dulce de Leche topping** over the cream cheese filling, add the **pecans** all around the edge and place the pan back in the oven for **10 more minutes**.
10. Remove from the oven and let the cheesecake **cool to room temperature**.

11. Cover and refrigerate for **at least 4 hours** before serving. It tastes even better if it chills overnight.
12. Before serving, run the tip of a wet knife around the edge of the pan to release the cheesecake. Remove the ring, then slice and serve the cake.

* Wafers (like graham crackers) from TOMIZ (グラハムビスケット)