

Cottagewood Garden Club

Village Boulder Sweet Potato Cheesecake

12 Servings

INGREDIENTS:

For the Crust

1 1/2 cups graham cracker crumbs
1/4 cup sugar
1/3 cup unsalted butter, melted

For the Cheesecake Filling

1 (8-oz) package cream cheese, softened
1 cup sugar
1/4 cup packed light brown sugar
1 3/4 cups mashed sweet potatoes (roast 1 lb, about 2 medium, sweet potatoes at 400 degrees for 45 min to 1 hr)
2 large eggs, slightly beaten
2/3 cup evaporated milk
2 Tb cornstarch
1/4 tsp ground cinnamon
1/8 tsp ground nutmeg

For the Topping

2 cups sour cream, room temperature
1/3 cup sugar
1 tsp vanilla extract
Caramel sauce

PREPARATION:

Step 1

Heat oven to 350 degrees. In medium bowl, mix vanilla wafers, pecans, and butter until combined. Press evenly onto bottom of 9-inch springform pan.

Step 2

Beat cream cheese until smooth. Add sugar and brown sugar, beating until completely smooth. Scrape down the sides of the bowl. Add sweet potatoes, eggs, evaporated milk, cornstarch, cinnamon and nutmeg, beating until well combined. Pour into crust. Bake until edge is set, 45 to 55 minutes.

Step 3

Whisk sour cream, sugar and vanilla to combine. Spread over warm cheesecake. Return to oven, and bake until just set, 5 minutes. Cool completely on wire rack. Remove side of pan, and chill at least 5 hours or overnight. Before serving, drizzle with caramel sauce.