

Creole Cream Cheese Cheesecake

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Chef Danny created this recipe using The Commander's Palace New Orleans Cookbook by Ella and Dick Brennan as a reference. Sour cream can be substituted for the Creole cream cheese if it is not available in your area.

MAKES 8 SERVINGS.

2 cups graham cracker crumbs
1 stick (8 tablespoons) melted butter
1/2 cup brown sugar
2 1/2 pounds softened cream cheese
1 1/4 cups sugar
1 1/4 cups Creole cream cheese
3 medium eggs
3/4 cup sour cream
2 tablespoons powdered sugar
Caramel sauce, for drizzling (recipe follows)
Coffee toffee, for garnish (recipe follows)

Combine graham cracker crumbs, butter and sugar in a mixing bowl. Mix thoroughly by hand. Press mixture evenly over the bottom and sides of a 9-inch by 3-inch-deep springform pan to make crust. Refrigerate until ready to use.

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Preheat oven to 250°F. To make the filling, use the large bowl of a mixer fitted with the paddle attachment to combine the softened cream cheese and sugar. Or, mix by hand using a wooden spoon or spatula, being careful not to whip too much air into the cream cheese. Mix until smooth, occasionally scraping the bowl with a spatula. Add Creole cream cheese and mix until smooth. Add the eggs one at a time, scraping the bowl with a spatula and mixing until smooth after each addition. Pour the batter into the prepared crust and bake for 2 hours, until the center of the cake is firm to the touch. Let the cake cool.

Combine the sour cream and powdered sugar. When the cheesecake is cool, spread mixture over the top with a spatula. Refrigerate overnight, until completely chilled.

To release the sides of the spring form pan, run a knife between the sides of the pan and the crust twice. Cut the cake into eight equal pieces using a long knife that has been dipped in hot water between cuts.

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