



Praline Cheesecake

★★★★★ (259)

6 Hr(s) 10 Min(s) (incl. refrigerating) | 20 Min(s) Prep
| 5 Hr(s) 50 Min(s) Cook

Try Praline Cheesecake and discover pralines and cream in cheesecake form. Drizzled with caramel, easy-to-make Parline Cheesecake is a guaranteed winner!

What You Need

16 Servings

- 66 vanilla wafers, divided
- 1-1/4 cups sugar, divided
- 1/4 cup margarine or butter, melted
- 3 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened
- 1/2 cup BREAKSTONE'S or KNUDSEN Sour Cream
- 1 tsp. vanilla
- 3 eggs
- 25 KRAFT Caramels
- 3 Tbsp. milk
- 1/2 cup chopped pecans, toasted

Let's Make It

- 1 Heat oven to 325°F.
- 2 Crush 50 wafers finely; mix with 1/4 cup sugar and margarine. Press onto bottom of 9-inch springform pan. Stand remaining wafers around edge of pan, pressing gently into crust to secure.
- 3 Beat cream cheese and remaining sugar in large bowl with mixer until blended. Add sour cream and vanilla; mix well. Add eggs, 1 at a time, beating on low speed after each just until blended. Pour over crust.
- 4 Bake 45 to 50 min. or until center is almost set. Run small knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
- 5 Microwave caramels and milk in microwaveable bowl on HIGH 1 min. or until caramels are completely melted, stirring every 30 sec. Cool slightly. Pour over cheesecake; top with nuts.

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