



Sweet Potato Cheesecake

Oscar · 28/09/2024



Prep Time

2 hrs

Difficult

Medium

Servings

3 hrs 40 mins

Description

Sweet potatoes are a delectable addition to cheesecake. The rich buttery flavor and the smooth texture are perfect. This is a good pick for the fall or winter table.

Ingredients

- 1 ¼ cups graham cracker crumbs - ¼ cup white sugar - ¼ cup butter
- melted - 2 pounds sweet potatoes - 3 (8 ounce) packages cream cheese
- softened - ½ cup white sugar - ½ cup sour cream - ¼ cup heavy whipping cream - 3 eggs
- room temperature - ¾ cup packed brown sugar - ¼ cup butter - ¼ cup heavy whipping cream - 1 cup chopped pecans

Instructions

1. Preheat oven to 350 degrees F (175 degrees C). Mix together graham cracker crumbs
2. 1/4 cup sugar
3. and 1/4 cup melted butter. Press mixture into the bottom of a 9 1/2-inch springform pan. Bake 10 minutes; remove from oven and set aside. Keep the oven on. Place potatoes in a baking dish. Bake until a knife inserted in center goes through easily
4. about 1 hour. Cool sweet potatoes enough to handle
5. peel
6. and puree. Beat cream cheese and 3/4 cup plus 2 tablespoons white sugar until smooth. Mix in sour cream
7. 1/4 cup cream
8. and 1 1/2 cups sweet potato puree. Beat in eggs one at a time
9. blending well after each. Pour filling into crust. Bake in 350 degrees F (175 degrees C) oven until a tester inserted near the center comes out clean
10. about 1 hour (center may still be slightly jiggly). Turn off the oven. Let cake stand 1 hour in oven with door ajar. Combine brown sugar and 1/4 cup butter or margarine in a heavy small saucepan. Stir over low heat until sugar dissolves. Increase heat
11. and bring to a boil. Mix in 1/4 cup cream
12. then nuts. Pour hot topping over cheesecake. Store leftover cheesecake in the refrigerator. Recipe Tip This recipe uses fresh roasted sweet potatoes
13. but you may substitute 1 1/2 cups canned sweet potato purée.