

Dulce de leche Cheesecake

Crust

- 1 ½ C. Graham cracker crumbs
- 10 oz. Butter (melted)
- ¼ C. Sugar

1. Mix all ingredients together.
2. Line a spring form pan with a round piece of parchment paper.
3. Press crust onto wax paper.

Filling

- 3 # Cream cheese
- 2 C. Sugar
- 4 Tbs. Cornstarch
- 4 tsp. Vanilla extracts
- 6 ea. Eggs
- ¾ C. Heavy cream
- 1 C. **Dulce de leche**

1. With an electric mixer beat cream cheese, sugar and cornstarch together until well mixed and smooth.
2. Add vanilla and beat until smooth.
3. Add eggs one at a time, beating well after each addition. Beat until smooth. Add milk and mix until well blended.
4. Measure ½ cup of **dulce de leche** and add into the cheesecake.

5. Pour ½ of the cheesecake batter over the crust. Top with half of the dulce the leche.
6. Pour the rest of the cheesecake batter and top again with the rest of the dulce the leche and gently swirl into the batter with the tip of a knife.
7. Bake in a preheated 325°F (160°C) oven for 45-55 minutes or until center is almost set.
8. Remove from oven and let it sit at room temperate for 30 minutes. Refrigerate.

Home Made Dulce de leche

- 2 Q. Milk
- 5 C. Sugar
- 1 ½ C. Glucose/ Corn Syrup
- 1 ea. Vanilla bean
- ½ tsp. Baking soda

1. Combine in a pot milk, sugar, glucose and vanilla bean.
2. Bring the milk to a boil. Let it boil until the milk starts to get some light brown color. This will take about 2 hours.
3. Add the baking soda and simmer for 4 hours. Remove from heat and let de dulce cool down. Refrigerate.