

Treasure Barrel

Salted Caramel Pretzel Cheesecake

35 min Prep time	**55 min** Cook time	**1 h 30 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Crust

- [ ] 1 1/2 cups (150 g) crushed peanut butter sandwich cookies
- [ ] 1/4 cup (50 g) unsalted butter, melted
- [ ] 1 tablespoon (15 g) granulated sugar

Cheesecake Filling

- [ ] 4 (8 oz) packages cream cheese, softened
- [ ] 1 cup (200 g) granulated sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 1 cup (240 ml) heavy cream
- [ ] 4 large eggs
- [ ] 1/2 cup (120 ml) whole milk
- [ ] 1 tablespoon (9 g) all-purpose flour

Caramel Topping

- [ ] 1 cup (200 g) brown sugar
- [ ] 1/2 cup (120 ml) heavy cream
- [ ] 1/2 cup (120 g) unsalted butter, cut into pieces
- [ ] 1/2 teaspoon sea salt
- [ ] 1 teaspoon pure vanilla extract

Garnish

- [ ] 1 cup (120 g) crushed pretzels
- [ ] 2 teaspoons sea salt flakes

Instructions

1. Well, first things first, let's get that base ready. Mix your 1 1/2 cups (150 g) crushed peanut butter sandwich cookies with 1/4 cup (50 g) unsalted butter, melted and 1 tablespoon (15 g) granulated sugar. Press it firmly into the bottom of your 1 9-inch springform pan—just use your fingers or a spoon—and set it aside. Honestly, the peanut butter scent alone is just wonderful.

2. Now for the heart of it. In your large mixing bowl, use the electric mixer to beat those 4 (8 oz) packages cream cheese, softened and 1 cup (200 g) granulated sugar until it's smooth and creamy. Stir in 1 teaspoon vanilla extract. Then, gently mix in 1 cup (240 ml) heavy cream, 4 large eggs, 1/2 cup (120 ml) whole milk, and 1 tablespoon (9 g) all-purpose flour. You don't want to overbeat it, or we'll get those pesky air bubbles.

3. Pour that silky batter over your crust. Now, look, to keep it moist, wrap the outside of your pan with an aluminum foil sheet and place it in a water bath. Bake it for 55 minutes. When it's done, let it cool completely—yeah, I know it's hard to wait—and then pop it in the fridge.

4 While the cake chills, let's make the caramel. In a medium saucepan, melt 1 cup (200 g) brown sugar with 1/2 cup (120 ml) heavy cream and 1/2 cup (120 g) unsalted butter, cut into pieces. Stir with your wooden spoon over medium heat until it's thick and glossy. Stir in 1/2 teaspoon sea salt and 1 teaspoon pure vanilla extract. Wow, the smell is just heavenly.

5 To finish, pour that warm caramel over your chilled cheesecake. Sprinkle 1 cup (120 g) crushed pretzels and 2 teaspoons sea salt flakes over the top. It's that perfect little balance of sweet and salty that just feels right.

Nutrition per serving

680 kcal	9 g	54 g	42 g
Calories	Protein	Carbs	Fat

Tips & notes

- Make sure your cream cheese is truly softened; otherwise, you'll get little lumps, and ugh, that's just frustrating.
- The water bath is a bit of a chore, but it's the only way to avoid those cracks on top.
- Don't skip the chilling time—the cheesecake needs to set or it'll be a bit too soft when you slice it.