



Gluten-Free Caramel Flan Cheesecake

Ingredients:

Nut Crust

- 1 ¼ cup roasted salted pistachios or favorite nut
- ¼ cup granulated sugar
- 1 tablespoon butter (melted)

In a food processor grind nuts with sugar into a coarse meal; mix in melted butter.

Press the mixture evenly into the bottom of a greased 9in sprinform pan lined with parchment paper.

Cheesecake Batter

- 24 oz (3 8-oz. packages) cream cheese, softened
- 14 oz sweetened condensed milk (1 can)
- 5 egg yolks
- 1 whole egg
- ½ teaspoon pure vanilla extract (or to taste)
- Pinch of salt (optional)

Burnt Caramel Sauce

- 1 ½ cups granulated sugar
- 2 Tbs. corn syrup
- ½ cup water
- ½ cup heavy whipping cream



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P r e p a r a t i o n :

Pre-heat oven to 300° F.

Step 1: In a mixer with the paddle attachment, cream the cream cheese until light and smooth.

Step 2: Add ½ of the condensed milk and mix on low for 1 minute; scrape down sides of with rubber spatular; continue mixing until smooth.

Step 3: Add remaining condensed milk and repeat mixing instructions for step 2.

Step 4: Add the remaining ingredients and repeat mixing instructions for step 2.

Step 5: Pour batter over the prepared nut crust. Bake for 30-40 minutes until an internal temperature of 145°F is reached. Allow cake to cool until the pan is warm to touch before removing the pan ring.

Refrigerate overnight before trying to cut. Serve each slice with a rosette of whipped cream and a generous drizzle of burnt caramel sauce.

B u r n t C a r a m e l S a u c e

In a clean heavy saucepan combine sugar, corn syrup and water – bring to a boil. Continue boiling mixture slowly – brushing down the sides of the pan with clean water to prevent sugar crystals forming. Watch pot carefully for when the sugar begins to turn amber in color. When desired color is achieved, turn off heat and whisk in the heavy cream. Transfer caramel to a heat proof bowl and allow to cool until ready to use. Store in refrigerator – microwave for 10-15 seconds before using.