

Stokes Purple® Sweet Potato Cheesecake with Praline Sauce

Crust

1 ½ Cups Finely Ground Ginger Cookie Crumbs
¾ Cup Toasted Pecans, Ground
6 Tbsp Unsalted Butter, Melted

Filling

8 oz.	Cream Cheese, Softened	¼ tsp	Ground Cloves
½ Cup	Sugar	½ tsp	Ground Nutmeg
½ Cup	Dark Brown Sugar	1 Cup	Mashed Stokes Purple
1 tsp	Ground Cinnamon	5	Eggs
¾ tsp	Ground Ginger	½ Cup	Heavy Cream

Praline Sauce

4 oz.	Unsalted Butter	½ Cup	Heavy Cream
½ Cup	Dark Brown Sugar	¼ Cup	Chopped Toasted Pecans

In a large mixing bowl, mix the ground pecans and cookie crumbs; add the melted butter and mix well. To form the crust, press the crumb mixture into the bottom of a 9" springform pan. Refrigerate for at least 30 minutes.

In a mixer, beat the cream cheese until smooth, then add the sugars and spices and beat until the mixture is light and fluffy, approximately 3-4 minutes. Add the mashed sweet potato and mix until just blended. Add the eggs one at a time, scraping bowl after each egg. Stir in heavy cream at low speed until completely blended.

Pour the filling into the pan. Put the pan into a 1 to 1½ inch warm water bath (it's a good idea to wrap the bottom and sides of the springform pan to prevent water from leaking in). Cook the cheesecake in the water bath for 50 minutes at 350°F.

Cool the cheesecake at room temperature for 45 minutes. Chill for at least 4 hours before serving.

While the cheesecake is cooling, make the praline sauce. Melt the butter in a saucepan and then add the brown sugar, cream and pecans. Bring to a boil over high heat, then reduce the heat and simmer for 5 minutes. Keep warm.

To serve, place each slice of cheesecake onto a dessert plate, then spoon a pool of warm praline sauce over and around each serving. May also top with a dollop of fresh whipped cream, and garnish with a sprig of mint.

