

## **Ginger Toffee Cheesecake**

### **Ingredients:**

#### Crust

- 2 cups crushed gingersnaps (about 34 cookies)
- ½ cup English toffee bits
- 2 tablespoons butter, melted

#### Filling

- 2 packages (8 ounces each) cream cheese, softened
- 1 cup of sugar
- ¼ cup all-purpose flour
- 3 eggs, lightly beaten
- 1 ½ cups (12 ounces) sour cream
- 2 teaspoons vanilla extract

#### Topping

- ¾ cup caramel ice cream topping
- ½ cup English toffee bits

### **Preparation:**

In a bowl, combine cookie crumbs and toffee bits; stir in butter. Press onto the bottom and 2 in. up the sides of an ungreased 9-in. spring form pan.

In a large mixing bowl, beat cream cheese and sugar until smooth. Beat in flour. Add eggs; beat on low speed just until combined. Beat in sour cream and vanilla just until blended. Pour into crust. Place pan on a baking sheet.

Bake at 350 F. for 45-50 minutes or center is almost set. Cool on a wire rack for 10 minutes. Careful run a knife around the edge of pan to loosen; cool for 1 hour. Cover and chill overnight. Combine topping ingredients; serve with the cheese cake.

Yield: 12 servings.