

## DULCE DE LECHE CHEESECAKE WITH CHOCOLATE CRUST



I was inspired the other day by brown eyed baker to make some cheesecake bars. I wanted to come up with a cookie crust that was scrumptious and gluten free. This was a major success. The amount of ingredients may look daunting, but I promise you it is very simple to make. This was the perfect blend of Caramel, Chocolate and Cheesecake.

### **Ingredients!**

For the Crust:

- 1 cup Manini's Gluten Free Multi-Purpose Flour
- 1/2 cup unsweetened Dutch-process cocoa powder
- 1/2 teaspoon baking soda
- 1/4 teaspoon coarse salt
- 1/2 cup unsalted butter, room temperature
- 1 cup sugar
- 1 egg
- 1 teaspoon pure vanilla extract
- 1/8 cup sour cream
- 1 tablespoon hot water
- For the Filling:
- 1 can sweetened condensed milk (for dulce de leche)
- 2 (8 oz.) pkgs cream cheese, at room temperature
- 1/2 cup granulated sugar
- 1 eggs
- 1 teaspoon vanilla extract

### **Directions I**

To make the crust. Preheat the oven to 350 degrees. Mix all crust ingredients together in your kitchen-aid mixer with the paddle attachment.



Line a baking pan (I used an 8×11 pan) with parchment paper. Bake for 15 minutes then place on a cooling rack to cool for 5 minutes.



Make the Filling.

Heat up sweetened condensed milk over medium heat stirring constantly until it becomes a caramel consistency. Spread the dulce de leche evenly over the crust, then place pan in refrigerator while you prepare the cream cheese layer.



Beat the cream cheese on medium-high speed until light and fluffy, about 3 minutes. Add the sugar and continue to beat on medium-high for another 2 minutes. Add the egg, Beat in the vanilla extract. Pour the cream cheese mixture over the dulce de leche layer and spread evenly,



Bake for 45 minutes, or until the center only slightly jiggles. Remove from the oven and refrigerate for at least 4 hours.

Lift the cheesecake from the pan using the parchment handles and slice into squares using a sharp knife, wiping it clean after each cut.

You can cut into squares, or use a biscuit cutter to cut into circles. Serve and enjoy!



