

Salted Caramel Pecan Cheesecake (Crowd Favorites, Desserts, Super Bowl Snack Time)

- 1 ½ cups finely crushed cinnamon graham crackers
- 1/3 cup butter, melted
- 3 Tbsp sugar
- 1 cup pecans, coarsely chopped
- 1 package Halladay's Sea Salted Caramel Cheesecake Mix, divided
- 8 oz cream cheese, softened
- 8 oz Cool-Whip

Preheat oven to 350°F. Combine crushed graham crackers, sugar, and melted butter in a med bowl. Press this mixture against the bottom and sides of a 9" pie dish. Bake for about 10 minutes; remove and set aside to cool.

Prepare the pecan topping by mixing 1 cup chopped pecans with 1 Tbsp of our Halladay's Sea Salted Caramel Cheesecake Mix. Toast these in the oven for about 10 minutes or so, until nuts are lightly browned, being careful not to burn the edges.

Prepare the filling by combining the remaining Sea Salted Caramel Cheesecake mix with cream cheese, then gently fold in the cool whip.

Pour cream cheese filling mixture into cooled pie shell. Top with toasted pecans. Chill for at least one hour before serving.