Maple cheesecake

Cheesecake hardly needs an introduction. Throw in maple syrup and you have a sure-fire crowd-pleaser here. Just be sure to use proper maple syrup — we're partial to product from Ontario or Quebec, but as long as it's actual maple, you'll be fine.

Prep
20 mins
Cook
25 mins



Cheesecake

Ingredients

- 7 eggs
- 4 ¼ cup cream cheese

- 2/3 cup sugar
- 2/3 cup maple syrup
- 3 ½ tbsp vanilla
- 3 ½ tbsp cornstarch
- 4 ¼ cup Graham crumbs
- 2 cups Melted butter

Instructions

Step 1

Mix the cream cheese, maple syrup, and sugar with the eggs adding a few at a time. Add the vanilla and cornstarch and mix well, until smooth.

Step 2

Mix the crumbs with melted butter and press evenly on the bottom of mini cheesecake pans for the base. Then fill the cheese filling on top and bake for 20 to 25 minutes at 107 C / 225 F until set but still soft in the middle.

Step 3

Let cool, before taking out of the pan

Maple caramel sauce

Ingredients

- 2 cups maple sugar
- 2 cups 35% cream

Instructions

Step 1
Melt a little of the sugar in a pot on high heat, constantly stirring. When the sugar starts to turn brown, add a little more. Continue until all the sugar is caramelized.

Step 2
Carefully add the cream bit by bit, stirring. Be careful not to burn yourself as it will steam a lot. Bring back to a boil to dissolve all the sugar. Cool down and serve. If too

thick when cold, just add more cream until desired consistency is reached.

Garnish: Maple roasted walnuts

Ingredients

- 2 tbsp. maple syrup
- ½ cup chopped walnuts
- Sea salt to taste

Instructions

Step 1
Toss the walnut pieces in the maple syrup and then toast in the oven on parchment-covered tray at 180 C (350 F) for 5–8 minutes.

Step 2
Remove from the oven and season with sea salt. Allow to cool.