



Caramel-Topped Pecan Cheesecake with Oatmeal Crust

 **SERVINGS**

 **COOKING TIME**

Makes 18 Cheese Cakes

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Caramel-Topped Pecan Cheesecakes with Oatmeal Crust is our recipe for mini cheesecakes made in a muffin tin. This cheesecake recipe is a fun way for each person to enjoy their own personal serving of the dessert with butterscotch caramel topping. The recipe is sure to impress a crowd with traditional fall flavors.

Ingredients

- 1-1/2 Cup(s) [Quaker® Oats \(quick or old fashioned, uncooked\)](#)
- 1/2 Cup(s) finely chopped pecans
- 1-1/4 Cup(s) packed light brown sugar, divided
- 1/4 Cup(s) butter or margarine, melted
- 2 package(s) (8 ounces each) cream cheese, softened
- 1 Teaspoon(s) Vanilla extract
- 3 large eggs, at room temperature
- 1/2 Cup(s) Sour Cream
- 3/4 Cup(s) butterscotch caramel topping
- Sea salt

Cooking Instructions

1. Heat oven to 375°F.
2. Line 18 medium muffin cups with foil liners.
3. In large bowl, combine oats, pecans, 1/2 cup of the brown sugar, and the butter, blending well.
4. Spoon about 2 tablespoons of the mixture into bottom of each foil-lined muffin cup, then press evenly and firmly to form crust.
5. Bake 8 to 10 minutes, or until golden brown.
6. Remove from oven and cool.

7. Reduce oven temperature to 325°F.
8. In large bowl, beat cream cheese on medium-high speed of electric mixer until light and fluffy, scraping bowl occasionally.
9. Add remaining 3/4 cup brown sugar and vanilla; blend well.
10. Add eggs, one at a time, beating just until blended.
11. Add sour cream; mix well.
12. Divide batter evenly among prepared muffin cups.
13. Bake about 20 to 22 minutes, or just until set.
14. Cool in pans on wire rack.
15. Chill at least 2 hours.
16. Just before serving, top each individual cheesecake with scant tablespoon of butterscotch caramel topping (if too thick to spread, place in microwave for a few seconds to soften).
17. Sprinkle a few grains of sea salt over and serve.