

## Pecan Caramel Cheesecake-Deb Harley

9 whole honey graham crackers  
¼ cup granulated sugar  
1/3 cup melted butter or margarine  
1 cup crushed pecans  
2 8 ounce packages of Philadelphia Cream Cheese  
½ cup light brown sugar  
2 tsp vanilla  
2 eggs  
¼ cup caramel ice cream topping

Preheat oven to 325° F. Crush graham crackers. Mix graham crumbs, sugar, and melted butter together. Press firmly on 9 inch pie plate. Beat cream cheese, brown sugar, and vanilla with electric mixer until well blended. Add eggs and mix until blended again. Pour over crust. Sprinkle crushed pecans over the top. Bake for 40 to 45 minutes, or until center is almost set. Cool on wire rack. Refrigerate at least 4 hours. Drizzle with caramel topping just before serving. (Hint: I use the squeeze bottles of caramel topping for easier drizzling).