



# French Toast Cheesecake



1 CHEESECAKE | TOTAL TIME 1 HOUR 30 MINUTES

---

## INGREDIENTS

### CRUST

2 1/2 cups of coarsely chopped Trucker Treats Cinnamon Toast pretzels  
1/4 cup of sugar  
1/2 cup unsalted butter melted

### FILLING

2 lb of cream cheese at room temperature  
1 cup of sugar  
2 teaspoons of vanilla extract  
4 large eggs at room temperature  
1/2 cup of cinnamon sugar

### TOPPING

1/2 cup maple syrup

## DIRECTIONS

- Position a rack in the middle of 350° preheated oven. To make the crust, in a food processor fitted with a metal blade, combine the pretzels sugar and melted butter. Once the pretzels are coarsely chopped, pour it in a 9 inch springform pan and press it into the bottom of the pan until coated evenly.
- To make the filling, in a large bowl, combine the cream cheese sugar and vanilla extract. Using electric mixer set on medium speed, beat until well blended. Add the eggs, one at a time, beating after each, just until combined. Pour 1/2 the filling in the pan then sprinkle the cinnamon sugar randomly over the mixture. Pour the remaining batter in the pan then sprinkle it with cinnamon sugar on top.
- Bake 1 hour & 10 minutes, or until the edges are set but the center still quivers slightly when the pan is shaking. Transfer to a rack to cool. Cover with aluminum foil, refrigerate overnight or for up to 2 days
- The next day run a knife around the pan sides to loosen the cake, un hinge the side and take out of ring.
- Place the cheesecake on a plate and cut into wedges and drizzle with maple syrup. Enjoy.