

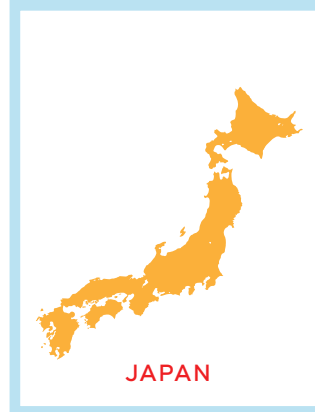
SOY-FREE / NUT-FREE

BLACK SESAME CHEESECAKE

Prep time: 20 minutes

Cook time: 1½ to 2 hours on high

Serves 6



Years ago, I started gobbling up ice cream sandwiches made with black sesame ice cream. Black sesame seeds have a nutty flavor that is slightly bitter, and they are pretty amazing when paired with something sweet, like ice cream or cheesecake. Slow cookers cook cheesecake with the right amount of heat and moisture, achieving a smooth and uncracked surface. You have the option to go the extra mile and add a salted caramel sauce to your cheesecake. I highly recommend it!

For the cheesecake

Cooking spray

1 cup graham cracker crumbs

3 tablespoons unsalted butter, melted

½ cup plus 1 tablespoon sugar, divided

¾ cup roasted black sesame seeds

16 ounces cream cheese, at room temperature

2 tablespoons all-purpose flour

1 teaspoon vanilla extract

2 large eggs

½ cup sour cream

To make the cheesecake

1. Place a rack or an aluminum foil coil that is about 2 inches thick in the slow cooker. Pour hot water to the top of the rack or coil. Wrap the slow cooker lid tightly with a kitchen towel, tying the ends up on top, to prevent condensation on the lid from dripping on to the cake.
2. Spray a 6-inch springform pan with cooking spray and line the bottom with parchment paper. Set aside.
3. In medium bowl, combine the graham cracker crumbs, butter, and 1 tablespoon of sugar. Press the crumb mixture evenly on the bottom of the pan and about 1 inch up on the sides.
4. In a food processor, pulse the sesame seeds until they resemble a coarse powder. Transfer to a bowl and set aside. Remove the food processor blade, wipe the inside of the food processor and the blade, and return the blade to the bowl.
5. In the food processor bowl, combine the cream cheese, remaining ½ cup of sugar, flour, and vanilla, and process until smooth. Scrape down the sides of the bowl.
6. Add the eggs to the cream cheese mixture and process until combined. Add the sour cream and sesame seeds, and process until smooth.
7. Pour the batter into the prepared springform pan, and gently tap the pan to release air bubbles.

Black Sesame Cheesecake

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For the salted caramel sauce (optional)

$\frac{3}{4}$ cup brown sugar

$\frac{1}{3}$ cup unsalted butter

3 tablespoons half-and-half

$\frac{1}{2}$ teaspoon salt, or more to taste

1 teaspoon vanilla extract

- Place the pan in the slow cooker.
- Cover and cook on high for $1\frac{1}{2}$ to 2 hours, until the cake center registers 155°F .
- With the lid on, turn the slow cooker off and let the cake rest inside for 1 hour to cool.
- Remove the lid, transfer the pan to a cooling rack, and run a warm paring knife along the sides of the cheesecake. Cool to room temperature.
- Chill the cheesecake in the refrigerator for at least 4 hours or overnight.
- Release and remove the outer ring of the pan, and place the cheesecake on a plate.
- Slice with a warm, dry knife, and serve with caramel sauce, if using, and/or whipped cream.

To make the salted caramel sauce, if using

- In a small saucepan over medium-low heat, heat the brown sugar, butter, half-and-half, and salt to a gentle boil while stirring carefully, 5 to 7 minutes.
- When the sauce thickens, remove from heat and stir in the vanilla extract.
- Spoon the sauce over the cheesecake when ready to serve. The sauce will thicken when cooled. Reheat to pour easily.

INGREDIENT TIP: Make sure to grind black sesame seeds only to a coarse powder. When black sesame seeds are ground fine, they can become bitter. You can also grind the sesame seeds using a mortar and pestle.

Per Serving: Calories: 582; Total fat: 45g; Protein: 12g; Carbs: 37g; Fiber: 3g; Sugar: 21g; Sodium: 423mg