

Bananas Foster Cheesecake

Creamy bananas and spiced rum-brown sugar caramel come together in this cheesecake that combines two of our favorite banana desserts.

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 Tested by **Food & Wine Test Kitchen**

Active Time: 1 hr 5 mins

Total Time: 9 hrs 40 mins

Servings: 10 to 12

Ingredients

Crust

- 32 pecan sandie cookies (from 1 [17.2-ounce] package family-size Keebler Pecan Sandie Shortbread)
- 1/2 cup pecans (2 ounces)
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon table salt
- 1/4 cup unsalted butter, melted

Banana-Caramel Mixture

- 2 tablespoons unsalted butter
- 1/4 cup packed light brown sugar
- 1 large (7 ounces) banana, thinly sliced (1 cup)
- 1 tablespoon spiced rum (such as Captain Morgan)

Filling

- 3 (8-ounce) packages cream cheese, softened
- 1 1/4 cups sour cream, at room temperature
- 1/2 cup granulated sugar
- 3 large eggs
- 2 tablespoons spiced rum (such as Captain Morgan)
- 1 tablespoons vanilla extract
- 1/8 teaspoon table salt

Topping

- 1/2 cup heavy whipping cream

- 1/2 cup packed light brown sugar
- 1/4 teaspoon ground cinnamon
- 1/8 teaspoon cardamom
- 1/8 teaspoon ground nutmeg
- 1/8 teaspoon table salt
- 3 large (7 ounces each) bananas, split in half lengthwise
- 3 tablespoons spiced rum (such as Captain Morgan)
- Granulated sugar (optional)
- 1/3 cup toasted pecans, slightly crushed

Additional Ingredients

- Cooking spray
- 8 cups water

Directions

Step 1

Preheat oven to 375°F. Grease a 9-inch springform pan with cooking spray. Line bottom and sides of springform pan with parchment paper. Place 3 sheets of heavy-duty aluminum foil on a work surface, and place pan on top. Firmly wrap aluminum up sides of pan.

Prepare the Crust:

Step 1

Process cookies, pecans, cinnamon, and salt, in batches, in a food processor until ground, about 2 minutes. Add melted butter, and process until mixture just holds together, about 1 minute. Firmly press into bottom and about 1 1/2 to 2 inches up sides of prepared springform pan. Bake in preheated oven until Crust is golden on edges and bottom, 10 to 15 minutes. Remove from oven, and let cool slightly, about 15 minutes. Reduce oven temperature to 300°F.

While Crust cools, prepare the Banana-Caramel Mixture:

Step 1

Heat a large skillet over medium until hot, about 3 minutes. Add butter and brown sugar, whisking quickly and constantly until mixture is melted and bubbling, about 1 minute. Remove from heat, and add sliced banana and rum; stir and fold constantly using a rubber spatula until banana is coated, about 30 seconds. Let cool for 15 minutes.

Meanwhile, prepare the Filling:

Step 1

Beat cream cheese with a stand mixer fitted with a paddle attachment until smooth, about 2 minutes. Add sour cream and granulated sugar, and beat on low speed until combined, about 30 seconds, stopping to scrape down sides of bowl as needed. Add eggs, 1 at a time, until each is combined. Add rum, vanilla, and salt, beating until combined, about 1 minute, stopping to scrape down sides of bowl as needed.

Step 2

Pour 8 cups water into a roasting pan, and place pan on center rack in preheated oven.

Step 3

Spread Banana-Caramel Mixture over bottom of Crust; pour Filling over Banana-Caramel Mixture. Tap springform pan gently on countertop to remove any air bubbles. Gently place cheesecake in water in roasting pan, and bake at 300°F for 1 hour. Turn oven off. (To test for doneness, quickly open oven door, and shake pan, making sure all of cheesecake jiggles as one not just in the center. Close oven door.) Let cheesecake stand in oven for 1 hour. Remove cheesecake from water, and place cheesecake in refrigerator until completely cool and set, at least 6 hours or up to 12 hours. Remove sides and bottom of springform pan, and place cheesecake on a cake stand.

Prepare the Topping:

Step 1

Bring cream, brown sugar, cinnamon, cardamom, nutmeg, and salt to a boil in a large skillet over medium-high; boil, stirring occasionally, until thickened and darkened in color, about 2 minutes. Place halved bananas, cut side down, in skillet; cook, shaking skillet occasionally, until lightly browned, 30 seconds. Using tongs or a small spatula, turn bananas over, shaking skillet occasionally, until bananas are browned and coated in sauce, about 30 seconds. Remove skillet from heat; add rum. Using a long match or lighter, carefully ignite sauce (keep a lid handy to smother out flames if they get out of control), shaking skillet occasionally, until flames burn out. Using 2 spatulas, carefully remove bananas from heat, and transfer to a baking sheet or plate; leave caramel in skillet. Let bananas and caramel cool slightly, about 10 minutes. (If serving immediately, fill a large bowl with ice and water; pour caramel into a heatproof bowl, and set in ice water, stirring until cold.)

Step 2

If desired, generously sprinkle cut side of bananas with granulated sugar. Using a kitchen torch, melt sugar until golden brown, 2 to 3 minutes.

Step 3

Carefully spoon caramel on top of cheesecake, allowing some to drip over edges. Garnish top of cheesecake with banana halves. Sprinkle evenly with pecans.