

Turtle Cheesecake



Chocolate, caramel and pecans ~ some of the best flavors in the world all together in one Yummy! cheesecake

Serves 12

1 ~ 9oz package chocolate wafer cookies	2t vanilla extract
1/3c butter, melted	3T heavy cream
4 ~ 8oz cream cheese, room temperature	4oz semisweet chocolate, chopped
1 1/4c sugar	1/2c caramel sauce
4 large eggs	1/2c pecan halves

Preheat oven to 350. Grind cookies in food processor. Blend in butter and press mixture into bottom and up 1" of the sides of a 9" springform pan. Wrap outside of pan with heavy~duty foil.

Using electric mixer, beat cream cheese until fluffy. Gradually add sugar and beat until smooth. Beat in eggs, one at a time. Beat in vanilla extract.

Bring cream to simmer in heavy saucepan. Reduce heat to low. Add chocolate and stir until mixture is melted and smooth. Remove from heat.

Pour half of the cream cheese mixture into the cookie crust and top with 1/2 of the chocolate by tablespoonfuls. Use the tip of a knife and swirl chocolate mixture into cheese. Repeat process. Bake until sides are set and center moves slightly when pan is shaken, about 65 minutes. Cool in pan on rack. Chill overnight.

Using a small knife, cut around pan sides to loosen cake. Release pan sides. Drizzle caramel sauce over top and garnish with pecans.

Debbie Spangler ~ Certified Personal Chef

www.yummyissimo.com ~ debbie@yummyissimo.com