

Chocolate Turtle Cheesecake

SAMPLE



PREPARATION TIME

30 minutes



COOKING TIME

5 minutes



PERFECT PARTNER

hot mint tea



**MONEY.
Cook's
SAVER.**

Create a homemade crust with chocolate sandwich cookies.

Mix $1\frac{1}{2}$ cups cookie crumbs with 3 tablespoons melted butter.

Press into a 9-inch pie plate. Bake at 350°F for 6 to 8 minutes.

SHOPPING LIST

- chocolate crumb piecrust
- caramels • cream cheese
- evaporated milk • pecans
- sour cream • fudge topping
- chocolate instant pudding mix

ON HAND

- milk

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INGREDIENTS

- 1 (7-ounce) package caramels
- 1/4 cup evaporated milk
- 3/4 cup chopped pecans, divided
- 1 (9-inch) chocolate crumb piecrust
- 2 (3-ounce) packages cream cheese, softened
- 1/2 cup sour cream
- 1 1/4 cups milk
- 1 (3.9-ounce) package chocolate instant pudding mix
- 1/2 cup fudge topping

SERVES **12**

COOK'N
Express

- Nuts are easier to chop when they are warm. Heat in the microwave on **HIGH** for 2 minutes or in a 325°F oven for about 5 minutes.

- Looking for a quick way to drizzle the fudge topping? Put it in a resealable plastic bag, snip off a corner of the bag, then pipe the topping over the pudding layer.

Make Ahead

This luscious cheesecake may be made 1 day ahead through step 3. Cover loosely with plastic wrap and refrigerate. Add topping and decorate with pecans before serving.

1 Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in 1/2 cup chopped pecans. Pour into piecrust.



2 Combine cream cheese, sour cream and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer.

3 Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes.



4 Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

♦ VARIATION

Drizzle 1/4 cup caramel topping over the cheesecake instead of the fudge topping for a gooey sweet treat.