Turtle Cheesecake

NIBBLEDISH CONTRIBUTOR

Ingredients

2 cups of crushed chocolate cookies (I use Famous Wafers)

1/2 stick butter, melted

20 ounces (2 1/2 packages cream cheese), softened

1 cup sugar

1 1/2 tsps vanilla

1 1/2 TBS flour

3 eggs

2 1/2 TBS heavy cream

Topping

10 ounces caramels

1/4 cup heavy cream

1 cup chocolate chips

1/2 cup chopped pecans

Instructions

Preheat oven to 450 degrees.

Crush cookies in a food processor, pulsing until smooth crumbs. Combine crumbs and butter in a small bowl.

Press crumb mixture into the bottom of your springform pan. Use your fingers to evenly mash down the crumbs.

In a mixing bowl, beat cream chees, sugar and vamnilla until smooth and creamy.

Add in flour and eggs one at a time, blend well. Blend in the cream, mix well.

Pour mixture over the crust and bake 12 minutes at 450 degrees then lower the temperature to 200 degrees and bake for an additional 35 minutes or until set.

Once removed from the oven, let cool for 10 minutes. Then gently go around the pan with a knife loosening any parts that may stick, slowley release the pan. Refrigerate for at least 2 hours or overnight prior to topping and for 6 hours or overnight prior to serving.

Melt the chocolate chips in your microwave for about 60 seconds. Stir and place back in the microwave for an additional 30 seconds if needed for full melting, stir until smooth. Place melted chocolate in a baggie, snip off the end and drizzle chocolate across cake.

In a small saucepan, combile caramels and cream.

Melt over medium-high heat, stirring constantly till smooth. Remove from heat and let cool a few minutes...melted caramel is HOT. use a spoon and drizzle caramel over cake. Sprinkle with pecans and refrigerate u8ntil serving.

Enjoy!!

Colleen