

Chocolate Turtle Cheesecake II

Holiday Desserts

Favorite Brand Name Recipes Vol. 8, No. 73

Servings: 16

1 1/2 cups (about 50) crushed vanilla wafers
3/4 cup chopped pecans, divided
1/4 cup butter, melted
32 Kraft caramels
3 tablespoons milk
4 packages (8 ounce ea) Philadelphia cream cheese, softened
1 cup sugar
1 cup sour cream
4 eggs
2 packages (4 ounce ea) Baker's semi-sweet chocolate, divided

Preparation Time: 15 minutes

Preheat the oven to 325 degrees.

Mix the wafer crumbs, 1/2 cup of the nuts and the butter. Press onto the bottom of a 13x9-inch pan.

Microwave the caramels and milk in a microwaveable bowl on Medium (50%) for 4 to 5 minutes or until the caramels are melted and the mixture is well blended, stirring every 2 minutes. Pour over the crust. Spread to within one inch of the edge. Cool.

Beat the cream cheese and sugar with a mixer until blended. Add the sour cream and mix well. Add the eggs, one at a time, mixing on low speed after each just until blended. Melt seven ounces of the chocolate. Stir into the cream cheese batter. Pour over the caramel layer.

Bake for 45 to 50 minutes or until the center is almost set. Cool completely.

Refrigerate for four hours.

Sprinkle with the remaining nuts just before serving. Melt the remaining chocolate; drizzle over the cheesecake.

Start to Finish Time: 5 hours 50 minutes

Per Serving (excluding unknown items): 162 Calories; 11g Fat (59.4% calories from fat); 3g Protein; 14g Carbohydrate; trace Dietary Fiber; 68mg Cholesterol; 56mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 2 Fat; 1 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	162
% Calories from Fat:	59.4%
% Calories from Carbohydrates:	34.4%
% Calories from Protein:	6.2%
Total Fat (g):	11g
Saturated Fat (g):	4g
Monounsaturated Fat (g):	5g
Polyunsaturated Fat (g):	1g
Cholesterol (mg):	68mg
Carbohydrate (g):	14g
Dietary Fiber (g):	trace
Protein (g):	3g
Sodium (mg):	56mg
Potassium (mg):	65mg
Calcium (mg):	30mg
Iron (mg):	trace
Zinc (mg):	trace
Vitamin C (mg):	trace
Vitamin A (i.u.):	294IU
Vitamin A (r.e.):	80RE

Vitamin B6 (mg):	trace
Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.1mg
Riboflavin B2 (mg):	.1mg
Folacin (mcg):	10mcg
Niacin (mg):	trace
Caffeine (mg):	0mg
Alcohol (kcal):	0
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	2
Other Carbohydrates:	1

Nutrition Facts

Servings per Recipe: 16

Amount Per Serving

Calories 162 Calories from Fat: 96

% Daily Values*

Total Fat 11g	17%
Saturated Fat 4g	22%
Cholesterol 68mg	23%
Sodium 56mg	2%
Total Carbohydrates 14g	5%
Dietary Fiber trace	2%
Protein 3g	
Vitamin A	6%
Vitamin C	0%
Calcium	3%
Iron	2%

* Percent Daily Values are based on a 2000 calorie diet.