

Chocolate Turtle Cheesecake

Favorite Recipes Magazine - Philadelphia Cream Cheese

Servings: 10

CRUST

2 cups vanilla wafer crumbs
6 tablespoons margarine, melted

FILLING

1 bag (14 ounce) Kraft caramels
1 can (5 ounce) evaporated milk
1 cup chopped pecans, toasted
2 packages (8 ounce ea) Philadelphia cream cheese, softened
1/2 cup sugar
1 teaspoon vanilla
2 eggs
1/2 cup semi-sweet chocolate pieces, melted

Preheat the oven to 350 degrees.

Combine the crumbs and margarine. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

In a 1-1/2-quart heavy saucepan, melt the caramels with the milk over low heat, stirring frequently, until smooth. Pour over the crust. Top with the pecans.

Combine the cream cheese, sugar and vanilla, mixing at medium speed with an electric mixer until well blended. Add the eggs, one at a time, mixing well after each addition. Blend in the chocolate. Pour over the pecans.

Bake for 40 minutes.

Loosen the cake from the rim of the pan. Cool before removing the rim from the pan. Chill.

Garnish with whipped cream, additional chopped nuts and maraschino cherries, if desired.

Per Serving (excluding unknown items): 299 Calories; 20g Fat (59.1% calories from fat); 5g Protein; 27g Carbohydrate; 1g Dietary Fiber; 58mg Cholesterol; 171mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 4 Fat; 1 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):

299

Vitamin B6 (mg):

.1mg

% Calories from Fat:	59.1%
% Calories from Carbohydrates:	34.7%
% Calories from Protein:	6.2%
Total Fat (g):	20g
Saturated Fat (g):	4g
Monounsaturated Fat (g):	10g
Polyunsaturated Fat (g):	5g
Cholesterol (mg):	58mg
Carbohydrate (g):	27g
Dietary Fiber (g):	1g
Protein (g):	5g
Sodium (mg):	171mg
Potassium (mg):	156mg
Calcium (mg):	86mg
Iron (mg):	1mg
Zinc (mg):	1mg
Vitamin C (mg):	1mg
Vitamin A (i.u.):	471IU
Vitamin A (r.e.):	103RE

Vitamin B12 (mcg):	.2mcg
Thiamin B1 (mg):	.2mg
Riboflavin B2 (mg):	.2mg
Folacin (mcg):	20mcg
Niacin (mg):	1mg
Caffeine (mg):	0mg
Alcohol (kcal):	1
% Refuse:	0.0%

Food Exchanges

Grain (Starch):	0
Lean Meat:	0
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	4
Other Carbohydrates:	1 1/2

Nutrition Facts

Servings per Recipe: 10

Amount Per Serving

Calories 299 **Calories from Fat:** 177

% Daily Values*

Total Fat 20g	31%
Saturated Fat 4g	20%
Cholesterol 58mg	19%
Sodium 171mg	7%
Total Carbohydrates 27g	9%
Dietary Fiber 1g	5%
Protein 5g	
<hr/>	
Vitamin A	9%
Vitamin C	1%
Calcium	9%
Iron	5%

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