

# Easy Caramel Pecan Cheesecake

*KraftRecipes.com*

## **Servings: 16**

*2 packages (11.1 ounce ea) JELL-O  
No-Bake cheesecake*

*1/4 cup sugar*

*10 tablespoons butter or margarine,  
melted*

*2 tablespoons water*

*2 cups chopped, toasted pecans,  
divided*

*1 1/2 cups caramel ice cream  
topping, divided*

*3 cups cold milk*

## **Preparation Time: 15 minutes**

In a large bowl, mix the JELL-O crust mixes, sugar, margarine and water until well blended. Firmly press one-half of the crumb mixture 1-1/2 inches up the side of a nine-inch springform pan. Press the remaining crumb mixture firmly onto the bottom of the pan using the bottom of a dry measuring cup. Sprinkle one cup of the pecans onto the bottom of the crust. Drizzle with 3/4 cup of the caramel topping.

Pour the milk into a large bowl. Add the JELL-O filling mixes. Beat with an electric mixer on low speed just until blended. Beat on medium speed for 3 minutes (The filling will be thick.). Spoon into the crust.

Refrigerate for at least one hour or until firm.

Run a knife or metal spatula around the rim of the pan to loosen the cake. Remove the rim of the pan.

Just before serving, sprinkle with the remaining one cup of pecans and drizzle with the remaining 3/4 cup of caramel topping.

(Store leftover cheesecake in the refrigerator.)

Start to Finish Time: 1 hour 15 minutes

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Per Serving (excluding unknown items): 76 Calories; 7g Fat (83.5% calories from fat); trace Protein; 3g Carbohydrate; 0g Dietary Fiber; 19mg Cholesterol; 73mg Sodium. Exchanges: 1 1/2 Fat; 0 Other Carbohydrates.

Desserts

