

# Layered Turtle Cheesecake II

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## CRUST

1 cup all-purpose flour  
1/3 cup brown sugar  
1/4 cup pecans, finely chopped  
1/4 cup butter, cut into small pieces

## CHEESECAKE

3 packages (8 ounce ea) cream cheese, softened  
2/3 cup sugar  
1/3 cup brown sugar  
1/4 cup all-purpose flour  
2 teaspoons vanilla extract  
1/4 teaspoon salt  
3 large eggs  
2 tablespoons heavy cream  
1/2 cup dark chocolate, chopped, melted and cooled  
1/4 cup caramel sauce or caramel ice cream topping  
1/2 cup pecans, chopped

## CHOCOLATE TOPPING

1/2 cup dark chocolate, chopped  
1/4 cup heavy cream  
2 tablespoons pecans, chopped

Preheat the oven to 325 degrees.

Grease a nine-inch springform pan. Wrap the sides and bottom of the pan with aluminum foil, reaching about halfway up the sides.

In a small bowl, mix well the flour, brown sugar and pecans. Rub the butter in with your fingers or with a pastry cutter until the mixture is crumbly. Press this into the bottom of the pan, coming up a little bit on the sides.

Bake the crust in the oven for about 15 minutes or until set. Set aside to cool.

In a large bowl, beat the cream cheese together with the sugars until smooth. Add the flour, vanilla and salt. Mix well. Add the eggs one at a time, beating well after each addition. Then mix in the cream.

Remove about one cup of the batter to a separate bowl. Gently mix in the melted chocolate. Spread the mixture over the cooled crust.

Pour in about half of the cheesecake batter. Drizzle the caramel sauce over the batter. Sprinkle on the pecans before pouring in the rest of the batter.

Place the cheesecake pan into a deep casserole dish and pour hot water into the larger dish, coming up about one inch on the side of the cheesecake pan.

Bake in the center of the oven for about 75 minutes or until the center is just set. Remove the cheesecake from the water bath and allow it to cool for about 15 minutes on a wire rack. Run a knife around the edges before loosening the springform.

Allow the cake to cool for about one hour, then place it in the refrigerator to cool completely before adding the chocolate topping.

To make the chocolate topping: Melt the chocolate chips together with the cream in a metal bowl over boiling water, whisking together until smooth. Allow to cool slightly before pouring it over the top of the cheesecake and sprinkling with the chopped nuts.

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Per Serving (excluding unknown items): 5870 Calories; 428g Fat (64.1% calories from fat); 101g Protein; 439g Carbohydrate; 16g Dietary Fiber; 1646mg Cholesterol; 3353mg Sodium. Exchanges: 9 Grain(Starch); 10 1/2 Lean Meat; 1/2 Non-Fat Milk; 79 Fat; 18 1/2 Other Carbohydrates.

Desserts

**Per Serving Nutritional Analysis**

<b>Calories (kcal):</b>	5870	<b>Vitamin B6 (mg):</b>	.8mg
<b>% Calories from Fat:</b>	64.1%	<b>Vitamin B12 (mcg):</b>	5.1mcg
<b>% Calories from Carbohydrates:</b>	29.2%	<b>Thiamin B1 (mg):</b>	2.3mg
<b>% Calories from Protein:</b>	6.7%	<b>Riboflavin B2 (mg):</b>	3.3mg
<b>Total Fat (g):</b>	428g	<b>Folacin (mcg):</b>	451mcg
<b>Saturated Fat (g):</b>	212g	<b>Niacin (mg):</b>	12mg
<b>Monounsaturated Fat (g):</b>	137g	<b>Caffeine (mg):</b>	65mg
<b>Polyunsaturated Fat (g):</b>	30g	<b>Alcohol (kcal):</b>	25
<b>Cholesterol (mg):</b>	1646mg	<b>% Refuse:</b>	0.0%
<b>Carbohydrate (g):</b>	439g		
<b>Dietary Fiber (g):</b>	16g		
<b>Protein (g):</b>	101g		
<b>Sodium (mg):</b>	3353mg		
<b>Potassium (mg):</b>	2278mg		
<b>Calcium (mg):</b>	865mg		
<b>Iron (mg):</b>	24mg		
<b>Zinc (mg):</b>	13mg		
<b>Vitamin C (mg):</b>	2mg		
<b>Vitamin A (i.u.):</b>	13848IU		
<b>Vitamin A (r.e.):</b>	4023 1/2RE		

**Food Exchanges**

<b>Grain (Starch):</b>	9
<b>Lean Meat:</b>	10 1/2
<b>Vegetable:</b>	0
<b>Fruit:</b>	0
<b>Non-Fat Milk:</b>	1/2
<b>Fat:</b>	79
<b>Other Carbohydrates:</b>	18 1/2

**Nutrition Facts**

Amount Per Serving

**Calories** 5870                      **Calories from Fat:** 3760

**% Daily Values\***

<b>Total Fat</b> 428g	658%
Saturated Fat 212g	1060%
<b>Cholesterol</b> 1646mg	549%
<b>Sodium</b> 3353mg	140%

Dietary Fiber	16g	146%
<b>Protein</b>	101g	64%
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<b>Vitamin A</b>		277%
<b>Vitamin C</b>		4%
<b>Calcium</b>		87%
<b>Iron</b>		134%

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