

Layered Turtle Cheesecake

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Servings: 12

*1 cup all-purpose flour
1/3 cup packed brown sugar
1/4 cup pecans, finely chopped
6 tablespoons cold butter, cubed*
FILLING
*4 packages (8 ounce ea) cream cheese, softened
1 cup sugar
1/3 cup packed brown sugar
1/4 cup + 1 tablespoon all-purpose flour, divided
2 tablespoons heavy whipping cream
1 1/2 teaspoons vanilla extract
4 eggs, lightly beaten
1/2 cup milk chocolate chips, melted and cooled
1/4 cup caramel ice cream topping
1/3 cup chopped pecans*
GANACHE
*1/2 cup milk chocolate chips
1/4 cup heavy whipping cream
2 tablespoons chopped pecans
additional caramel ice cream topping (optional)*

Preparation Time: 40 minutes

Bake: 1 hour 15 minutes

Preheat the oven to 325 degrees.

Place a greased nine-inch springform pan on a double thickness of heavyduty foil (about 18 inches square). Securely wrap the foil around the pan.

In a small bowl, combine the flour, brown sugar and pecans. Cut in the butter until crumbly. Press onto the bottom of the prepared pan. Place the pan on a baking sheet. Bake for 12 to 15 minutes or until set. Cool on a wire rack.

In a large bowl, beat the cream cheese and sugars until smooth. Beat in 1/4 cup of flour, the cream and vanilla. Add the eggs. Beat on low speed just until blended. Remove one cup of the batter to a small bowl; stir in the melted chocolate. Spread over the crust.

In another bowl, mix the caramel topping and remaining flour; stir in the pecans. Drop by tablespoonfuls over the chocolate batter. Top with the remaining batter. Place the springform pan in a large baking pan. Add one inch of hot water to the larger pan.

Bake for 1-1/4 to 1-1/2 hours or until the center is just set and the top appears dull. Remove the springform pan from the water bath and remove the foil. Cool the cheesecake on a wire rack for 10 minutes. Loosen the sides from the pan with a knife. Cool for one hour longer. Refrigerate overnight.

For the ganache, place the chips in a small bowl. In a small saucepan, bring the cream just to a boil. Pour over the chips and whisk until smooth. Cool slightly, stirring occasionally.

Remove the sides of the springform pan. Spread the ganache over the cheesecake. Sprinkle with pecans. Refrigerate until set. If desired, drizzle with additional caramel topping.

I can't stress enough how important it is to let your cheesecake cool before removing it from the pan. If you don't, it won't come out of the pan well.

Per Serving (excluding unknown items): 647 Calories; 46g Fat (62.8% calories from fat); 11g Protein; 50g Carbohydrate; 1g Dietary Fiber; 184mg Cholesterol; 330mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 8 1/2 Fat; 2 1/2 Other Carbohydrates.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	647	Vitamin B6 (mg):	.1mg
% Calories from Fat:	62.8%	Vitamin B12 (mcg):	.6mcg
% Calories from Carbohydrates:	30.5%	Thiamin B1 (mg):	.2mg
% Calories from Protein:	6.6%	Riboflavin B2 (mg):	.4mg
Total Fat (g):	46g	Folacin (mcg):	42mcg
Saturated Fat (g):	26g	Niacin (mg):	1mg
Monounsaturated Fat (g):	15g	Caffeine (mg):	4mg
Polyunsaturated Fat (g):	3g	Alcohol (kcal):	2
Cholesterol (mg):	184mg	% Refused:	0.0%
Carbohydrate (g):	50g		
Dietary Fiber (g):	1g		
Protein (g):	11g		
Sodium (mg):	330mg		
Potassium (mg):	259mg		
Calcium (mg):	119mg		
Iron (mg):	2mg		
Zinc (mg):	1mg		
Vitamin C (mg):	trace		
Vitamin A (i.u.):	1546IU		
Vitamin A (r.e.):	449 1/2RE		

Food Exchanges

Grain (Starch):	1/2
Lean Meat:	1
Vegetable:	0
Fruit:	0
Non-Fat Milk:	0
Fat:	8 1/2
Other Carbohydrates:	2 1/2

Nutrition Facts

Servings per Recipe: 12

Amount Per Serving

Calories 647 **Calories from Fat:** 406

% Daily Values*

Total Fat 46g	71%
Saturated Fat 26g	129%
Cholesterol 184mg	61%
Sodium 330mg	14%
Total Carbohydrates 50g	17%
Dietary Fiber 1g	5%
Protein 11g	

Vitamin A 31%
0%

Vitamin C	
Calcium	12%
Iron	13%

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