

Dessert

Ultimate Turtle Cheesecake

www.kraftrecipes.com

Servings: 16

Preparation Time: 30 minutes

Start to Finish Time: 6 hours 10 minutes

Chill: 4 hours

HOW TO BAKE IN A SPRINGFORM PAN

Preheat the oven to 325 degrees if using a 9-inch springform pan (or to 300 degrees if using a dark nonstick 9-inch springform pan). Prepare the batter as directed. Pour into the pan. Bake for 1 hour and 10 minutes or until the center is almost set. Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim.

HOW TO NEATLY CUT CHEESECAKE SLICES

When cutting a cheesecake, carefully wipe off the knife blade between cuts using a clean, damp towel. This prevents the creamy filling from building up on the blade, ensuring nice clean cuts that leave the filling intact.

HOW TO TEST CHEESECAKE DONENESS

To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggly. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.

24 (about two cups) Oreo cookies, finely crushed

6 tablespoons butter or margarine, melted

1 package (14 ounce) Kraft caramels

1/2 cup milk

1 cup Planters pecans, chopped

3 packages (8 ounces ea) Philadelphia cream cheese, softened

3/4 cup sugar

1 tablespoon vanilla

3 eggs

2 squares Baker's semi-sweet chocolate

Preheat the oven to 325 degrees.

In a bowl, mix the Oreo crumbs and butter. Press onto the bottom and two inches up the sides of a 9-inch springform pan.

In a small microwaveable bowl, microwave the caramels and milk on HIGH for 3 minutes or until the caramels are completely melted, stirring after each minute. Stir in the nuts. Pour half of the mixture into the crust. Refrigerate the crust for 10 minutes. Refrigerate the remaining caramel mixture for later use.

In a bowl, beat the cream cheese, sugar and vanilla with an electric mixer until well blended.

Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the caramel layer in the crust.

Bake for 65 to 70 minutes or until the center is almost set.

Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate for four hours.

Before serving, microwave the reserved caramel mixture for 1 minute. Stir. Pour over the cheesecake. Melt the chocolate as directed on the package and drizzle over the cheesecake.

Per Serving (excluding unknown items): 95 Calories; 5g Fat (51.8% calories from fat); 1g Protein; 10g Carbohydrate; 0g Dietary Fiber; 52mg Cholesterol; 61mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.