

Turtle Cheesecake

 Popular

READY IN



45 min.

SERVINGS



8

CALORIES



939 kcal

DESSERT

Ingredients

- 14 ounces individually wrapped caramels
- 24 ounce cream cheese
- 2 eggs
- 5 ounce evaporated milk canned
- 1 cup pecans chopped
- 0.5 cup semi chocolate chips
- 6 tablespoons butter unsalted
- 1.5 teaspoons vanilla extract

- 2 cups vanilla wafer crumbs
- 0.5 cup sugar white

Equipment

- bowl
- frying pan
- baking sheet
- sauce pan
- oven
- double boiler
- springform pan

Directions

- Preheat oven to 350 degrees F (175 degrees C). Butter one 9 inch springform pan.
- Toast the pecans at 350 degrees F (175 degrees C) for 6 minutes.
- Remove pecans and set aside. Leave oven at 350 degrees C (175 degrees C). In a small saucepan, melt the unsalted butter.
- Combine vanilla wafer crumbs with the melted butter then press into the bottom of the prepared springform pan.
- Place the pan onto a cookie sheet and bake for 10 minutes at 350 degrees F (175 degrees C).
- Remove and allow to cool.
- In a double boiler, or a bowl set over barely simmering water, melt the caramels in the evaporated milk. Stir until smooth.
- Pour this over the cooled crust.
- Sprinkle the nuts over the top.
- In a bowl, combine the cheese, sugar, and vanilla and beat until smooth, scraping down the bowl several times.
- Add the eggs, one at a time and beat until smooth. Melt the chocolate chips in the double boiler and mix into the cheese mixture.
- Pour the batter over the caramel layer.

Bake at 350 degrees F (175 degrees C) for 40 minutes or until barely set. Chill over night in the refrigerator before serving.

Nutrition Facts

PROTEIN 5.5% **FAT 59.06%** **CARBS 35.44%**

Properties

Glycemic Index:31.14, Glycemic Load:50.07, Inflammation Score:-7, Nutrition Score:14.282608573851%

Flavonoids

Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg, Cyanidin: 1.46mg Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg, Delphinidin: 0.99mg Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg, Catechin: 0.99mg Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg, Epigallocatechin: 0.77mg Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg, Epicatechin: 0.11mg Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg, Epigallocatechin 3-gallate: 0.31mg

Nutrients (% of daily need)

Calories: 938.74kcal (46.94%), Fat: 63.12g (97.11%), Saturated Fat: 29.85g (186.56%), Carbohydrates: 85.2g (28.4%), Net Carbohydrates: 82.61g (30.04%), Sugar: 63.45g (70.5%), Cholesterol: 158.96mg (52.99%), Sodium: 536.03mg (23.31%), Alcohol: 0.26g (100%), Alcohol %: 0.14% (100%), Caffeine: 9.68mg (3.22%), Protein: 13.23g (26.47%), Manganese: 0.78mg (39.19%), Vitamin A: 1540.44IU (30.81%), Vitamin B2: 0.52mg (30.71%), Phosphorus: 286.41mg (28.64%), Calcium: 222.61mg (22.26%), Vitamin B1: 0.29mg (19.53%), Selenium: 13.63µg (19.48%), Copper: 0.34mg (17.1%), Magnesium: 58.25mg (14.56%), Potassium: 433.93mg (12.4%), Vitamin B5: 1.24mg (12.37%), Zinc: 1.85mg (12.32%), Folate: 43.74µg (10.93%), Vitamin E: 1.6mg (10.69%), Fiber: 2.59g (10.37%), Vitamin B12: 0.5µg (8.34%), Iron: 1.45mg (8.08%), Vitamin B6: 0.14mg (6.8%), Vitamin B3: 1.17mg (5.85%), Vitamin K: 4.84µg (4.61%), Vitamin D: 0.4µg (2.63%)