



Turtle Cheesecake from Karo®

READY IN



298 min.

SERVINGS



16

CALORIES



279 kcal

DESSERT

Ingredients

- ☐ 5 tablespoons butter divided
- ☐ 9 ounce werther's® original baking caramels divided
- ☐ 1.3 cups chocolate graham cracker crumbs
- ☐ 1 teaspoon corn oil mazola®
- ☐ 0.3 cup plus light karo®
- ☐ 1 tablespoon cup heavy whipping cream
- ☐ 16 ounce cream cheese softened
- ☐ 2 eggs
- ☐ 0.3 cup pecans finely chopped

- ☐ 0.3 cup semi-sweet chocolate chips
- ☐ 1 teaspoon vanilla extract pure spice islands®

Equipment

- ☐ bowl
- ☐ oven
- ☐ baking pan
- ☐ hand mixer
- ☐ microwave

Directions

- ☐ Preheat oven to 350 degrees F.
- ☐ Melt 3 tablespoons butter; combine with graham crackers crumbs. Press evenly into bottom of 8 x 8-inch baking pan. Set aside.
- ☐ Reserve 10 caramels. Microwave remaining caramels, corn syrup and 2 tablespoons butter in a microwave-safe bowl for 1 to 2 minutes, stirring frequently until melted.
- ☐ Remove and let cool 5 minutes.
- ☐ Beat cream cheese and vanilla in a large bowl with an electric mixer until creamy.
- ☐ Add eggs one at a time until well blended. Gradually beat in melted caramel mixture. The caramel will cool and streak throughout.
- ☐ Pour filling over crust.
- ☐ Bake for 32 to 38 minutes until just set.
- ☐ Remove from oven and let cool on rack 10 minutes. Chill for at least 4 hours or overnight. Melt chocolate chips and oil in a microwave-safe bowl for 30 seconds or until melted.
- ☐ Drizzle over cheesecake.
- ☐ Microwave reserved caramels and cream in a microwave-safe bowl for 1 minute; stir. Continue to microwave in 15 second increments until sauce is creamy.
- ☐ Drizzle over cheesecake and sprinkle with pecans.
- ☐ Great caramel flavor in a creamy cheesecake.

Nutrition Facts



 **PROTEIN 5.64%**  **FAT 60.15%**  **CARBS 34.21%**

Properties

Glycemic Index:10.69, Glycemic Load:9.19, Inflammation Score:-3, Nutrition Score:3.510434805699%

Flavonoids

Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg, Cyanidin: 0.18mg Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg, Delphinidin: 0.12mg Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg, Catechin: 0.12mg Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg, Epigallocatechin: 0.1mg Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg, Epicatechin: 0.01mg Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg, Epigallocatechin 3-gallate: 0.04mg

Nutrients (% of daily need)

Calories: 278.69kcal (13.93%), Fat: 19.08g (29.35%), Saturated Fat: 9.69g (60.58%), Carbohydrates: 24.42g (8.14%), Net Carbohydrates: 24.04g (8.74%), Sugar: 18.5g (20.55%), Cholesterol: 60.84mg (20.28%), Sodium: 191.31mg (8.32%), Alcohol: 0.09g (100%), Alcohol %: 0.15% (100%), Protein: 4.02g (8.05%), Vitamin A: 542.57IU (10.85%), Vitamin B2: 0.14mg (8.13%), Phosphorus: 72.84mg (7.28%), Selenium: 4.82µg (6.88%), Manganese: 0.12mg (5.99%), Calcium: 57.86mg (5.79%), Vitamin B5: 0.38mg (3.75%), Vitamin E: 0.56mg (3.75%), Copper: 0.07mg (3.34%), Magnesium: 13.03mg (3.26%), Zinc: 0.46mg (3.08%), Potassium: 103.99mg (2.97%), Vitamin B12: 0.17µg (2.88%), Vitamin B1: 0.04mg (2.72%), Iron: 0.37mg (2.04%), Vitamin B6: 0.04mg (1.96%), Folate: 6.32µg (1.58%), Fiber: 0.38g (1.53%), Vitamin K: 1.6µg (1.52%)