



Ultimate Turtle Cheesecake

READY IN



370 min.

SERVINGS



10

CALORIES



753 kcal

DESSERT

Ingredients

- 6 Tbsp butter melted
- 11 oz caramels kraft
- 24 oz philadelphia cream cheese softened
- 3 eggs
- 6 Tbsp milk
- 2 cups oreo cookies crushed finely
- 1 cup planters pecans chopped
- 2 oz baker's semi-sweet chocolate
- 0.8 cup sugar

1 Tbsp vanilla

Equipment

bowl

frying pan

oven

knife

blender

microwave

springform pan

Directions

Heat oven to 325F.

Mix crumbs and butter; press onto bottom and 2 inches up side of 9-inch springform pan.

Microwave caramels and milk in small microwaveable bowl on HIGH 3 min. or until caramels are completely melted, stirring after each minute. Stir in nuts; pour half into crust. Refrigerate 10 min. Refrigerate remaining caramel mixture for later use.

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.

Add eggs, 1 at a time, mixing on low speed after each just until blended.

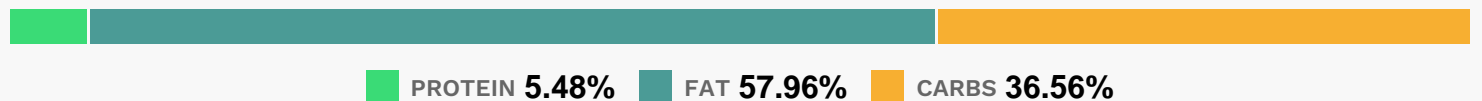
Pour over caramel layer in crust.

Bake 1 hour 5 min. to 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Microwave reserved caramel mixture 1 min.; stir.

Pour over cheesecake. Melt chocolate as directed on package; drizzle over cheesecake.

Nutrition Facts



Properties

Glycemic Index:21.01, Glycemic Load:27.3, Inflammation Score:-7, Nutrition Score:13.342173983221%

Flavonoids

Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg, Cyanidin: 1.06mg Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg, Delphinidin: 0.72mg Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg, Catechin: 0.72mg Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg, Epigallocatechin: 0.56mg Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg, Epicatechin: 0.08mg Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg, Epigallocatechin 3–gallate: 0.23mg

Nutrients (% of daily need)

Calories: 753.14kcal (37.66%), Fat: 49.7g (76.46%), Saturated Fat: 20.17g (126.06%), Carbohydrates: 70.53g (23.51%), Net Carbohydrates: 68.2g (24.8%), Sugar: 54.1g (60.11%), Cholesterol: 121.43mg (40.48%), Sodium: 516.41mg (22.45%), Alcohol: 0.45g (100%), Alcohol %: 0.29% (100%), Caffeine: 6.48mg (2.16%), Protein: 10.58g (21.15%), Manganese: 0.76mg (37.81%), Iron: 4.84mg (26.89%), Vitamin A: 1322.21IU (26.44%), Vitamin B2: 0.41mg (24%), Phosphorus: 217.51mg (21.75%), Selenium: 13.24µg (18.92%), Copper: 0.33mg (16.29%), Calcium: 147.47mg (14.75%), Vitamin E: 2.09mg (13.96%), Magnesium: 51.49mg (12.87%), Vitamin B1: 0.19mg (12.62%), Vitamin K: 11.58µg (11.03%), Vitamin B5: 1.02mg (10.23%), Zinc: 1.52mg (10.15%), Potassium: 341.63mg (9.76%), Fiber: 2.33g (9.33%), Folate: 35.36µg (8.84%), Vitamin B12: 0.43µg (7.13%), Vitamin B6: 0.11mg (5.73%), Vitamin B3: 1.13mg (5.65%), Vitamin D: 0.36µg (2.42%)