

Chocolate Turtle Cheesecake Recipe www.easy-cake-recipes.com

Ingredients:

- 2 cups vanilla wafer crumbs
- 2 tablespoons unsalted butter, melted
- 1 (14-ounce) package of individually wrapped caramels
- 1 (5-ounce) can of evaporated milk
- 1 cup chopped pecans
- 2 (8-ounce) packages of cream cheese, softened
- 1/2 cup of white sugar
- 2 eggs
- 1/2 cup of semisweet chocolate chips

Instructions:

Preheat oven to 350 °F. In a large bowl, mix together the cookie crumbs and melted butter. Press into the bottom of a 9-inch springform pan.

In a heavy saucepan over low heat, melt the caramels with the evaporated milk. Heat and stir frequently until smooth. Pour the caramel sauce into the crust and top with pecans.

In a large bowl, combine cream cheese, sugar and vanilla and beat well until smooth. Add the eggs, one at a time, mixing well after each addition. Melt the chocolate and blend into the cream cheese mixture. Pour the chocolate batter over the pecans.

Bake for 40-50 minutes, or until the filling is set. Loosen the cake from the edges of the pan, but do not remove the rim until completely cooled.

Refrigerate for at least 4 hours, but preferably overnight.