

# Chocolate Turtle Cheesecake

Preparation time: *30 minutes*

Cooking Time: *5 minutes*



Armstrong Creations (916) 686-6231

*Complements of*

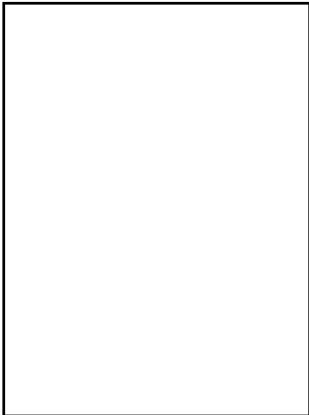
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## Ingredients

- 1 (7-ounce) package caramels
- ¼ cup evaporated milk
- ¾ cup chopped pecans, divided
- 1 (9-inch) chocolate crumb piecrust
- 2 (3-ounce) packages cream cheese, softened
- ½ cup our cream
- ¼ cups milk
- 1 (3.9-ounce) package chocolate instant pudding mix
- ½ cup fudge topping

Serves 12

## Directions

*Make Ahead - This luscious cheesecake may be made 1 day ahead through step 3. Cover loosely with plastic wrap and refrigerate. Add topping and decorate with pecans before serving.*

1. Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in ½ cup chopped pecans. Pour into piecrust.
2. Combine cream cheese, sour cream and milk in a blender. Process until smooth. Add pudding mix; process for about 30 seconds longer.
3. Pour pudding mixture over caramel layer, covering evenly. Chill, loosely covered, until set, about 15 minutes.
4. Drizzle fudge topping over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.

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