

## Turtle Cheesecake

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Chocolate graham cracker crumbs, crushed	1 ¼ cups
Butter, melted	¼ cup
Sugar, granulated	¼ cup
Cream cheese, room temperature	32 ounces
Granulated sugar	1 ¼ cups
Eggs, room temperature	5 large
Vanilla extract	1 ½ teaspoons
Cream	3 tablespoons
Semi-sweet chocolate, chopped or chips	4 ounces
Sour cream	½ pint
Sugar	2 tablespoons
Salt	1 teaspoon
Caramel sauce, purchased	1 cup
Pecans, whole, toasted & chopped	½ cup

### Crust:

Preheat oven to 375 degrees F. Finely grind graham crackers in blender. Blend in melted butter and sugar. Press crumb mixture onto bottom and 1" up sides of a 9 inch diameter springform pan with 2 ¾ inch high sides. Wrap outside of springform pan with foil.

### Filling:

Using electric mixer, beat cream cheese in large bowl until fluffy. Gradually add sugar and beat until smooth. Beat in eggs, one at a time. Mix in vanilla extract.

Bring cream to simmer in a heavy small saucepan. Reduce heat to low. Add chocolate and stir until mixture is melted and smooth. Remove from heat.

Pour half of cream cheese mixture onto crust and smooth evenly. Spoon half of chocolate mixture over by tablespoons, spacing evenly. Using knife tip, swirl chocolate mixture into filling. Repeat this process with remaining cream cheese mixture and chocolate mixture. Bake until sides are set and center moves slightly when pan is shaken, about 1 hour 5 minutes. Cake may crack.

Increase oven heat to 450 degrees F. Mix sour cream, sugar and salt topping ingredients. Spread evenly over top of cheesecake and bake for 5 minutes at 450 degrees. Cool in pan on rack. Chill overnight.

### Topping:

Using small knife, cut around pan sides to loosen cake. Release pan sides & place on serving platter. Drizzle ¼ - ½ cup caramel sauce over cake to cover top layer. Sprinkle chopped toasted pecans on top of cake. Pass remaining caramel sauce separately.