

Tasty Turtle Cheesecake

From Momswhothink.com

A female turtle lays around 100 to 120 eggs in a hole that is typically dug in mud or sand. She leaves the eggs and they incubate by themselves for about two months. The gender of the turtle depends on the temperature of the sand and other conditions around the egg. Higher temperatures result in a female, while lower temperatures result in a male.

Ingredients:

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

Directions:

1. Melt the butter and combine with the vanilla wafer crumbs. Press into the bottom of a 9-inch spring form pan.
2. Place the evaporated milk in a 1-1/2 quart heavy saucepan, and melt the caramels in it over low heat. Heat and stir frequently until smooth. Pour mixture onto crust, and top with pecans.
3. In a large bowl, combine cream cheese, sugar and vanilla; beat well until smooth. Add eggs one at a time, mixing well after adding each egg.
4. Melt the chocolate, and combine with the cream cheese mixture. Pour over the caramel pecan mixture in spring form pan.
5. Bake at 350° F for 40 minutes. Loosen cake from the edges of pan, but do not remove rim until cooled. Chill completely.

Serves: 8-10