

## TURTLE CHEESECAKE

2 cups chocolate wafer crumbs  
¼ cup sugar  
⅓ cup butter, melted  
3 (8-ounce) packages cream  
cheese, softened  
1¼ cups sugar  
4 large eggs  
1 (8-ounce) carton sour cream  
1 tablespoon vanilla extract  
¼ cup butter  
1 cup (6 ounces) semisweet  
chocolate morsels  
1 (12-ounce) jar caramel topping\*  
1 cup chopped pecans

**Combine** first 3 ingredients; stir well. Firmly press mixture on bottom and 1 inch up sides of a lightly greased 9-inch springform pan. Bake at 325° for 10 minutes. Cool in pan on a wire rack.

**Beat** cream cheese at medium speed of an electric mixer until creamy; gradually add 1¼ cups sugar, beating well. Add eggs, one at a time, beating well after each addition and scraping sides and bottom as needed. Stir in sour cream and vanilla. Pour batter into prepared crust. Bake at 325° for 1 hour and 5 minutes. (Center will not be completely set.) Turn oven off; partially open oven door. Leave cheesecake in oven 1 hour. Remove to a wire rack to cool completely. Cover and chill at least



8 hours. Carefully remove sides of pan; transfer cheesecake to serving plate.

**Melt** ¼ cup butter in small heavy saucepan; add chocolate morsels. Stir over low heat just until chocolate melts and mixture blends. Spread warm chocolate mixture over cheesecake; chill 15 minutes.

**Combine** caramel topping and pecans in a small saucepan. Bring to a boil, stirring constantly, over medium heat; boil 2 minutes. Remove from heat, and cool 5 minutes. Spread over chocolate; cool completely. Serve immediately, or cover and chill.

**Yield:** one 9-inch cheesecake.

\* For caramel topping, we used Smuckers' brand.