



Mini Turtle Cheesecakes

Makes 24 Mini Cheesecakes

This recipe was developed using the Safe Recipe Style Guide at SafeRecipeGuide.org

Ingredients

For the Crust:

1 cup graham cracker crumbs (about 8 whole crackers, crushed)

¼ cup sugar

¼ cup melted butter

For the Cheesecake:

2 8-oz packages cream cheese, softened

½ cup sugar

2 large eggs

2 teaspoons vanilla extract

¼ cup heavy whipping cream

For the Turtle Topping:

3 ounces pecans, toasted

1 cup semisweet or milk chocolate chips

2 tablespoons whole milk

1 cup dulce de leche caramel

Directions

1. Wash hands with soap and water.
2. Preheat oven to 325°F.
3. In a small bowl, combine graham cracker crumbs, ¼ cup sugar and melted butter.
4. Spoon into cheesecake pan and set aside.
5. Add cream cheese, sugar and eggs to a mixer bowl. Beat 3 minutes at medium-high speed, stopping to scrape sides and bottom about halfway through. Don't eat raw dough or batter.
6. Wash hands with soap and water.
7. Add vanilla and heavy whipping cream. Continue to beat 2 minutes at medium-high heat.
8. Scoop filling over crust. Bake for 25 minutes and make sure cheesecakes are set on top.
9. Remove from oven to a wire rack to cool to room temperature.
10. Run a sharp knife around edges of cheesecakes and carefully remove from pan and place on a serving dish. Refrigerate for 2 hours or until chilled.
11. Place pecans on a baking sheet and bake for 7-10 minutes or until lightly toasted. Set aside.
12. Reserve 24 pecans for garnish. Chop remaining pecans and set aside.
13. Add chocolate chips and milk to a microwave safe bowl and heat in 30 second intervals, stirring in between until chocolate is melted and smooth.
14. Top each cheesecake with caramel, pecans and chocolate sauce. Place half a pecan on each cheesecake for garnish.
15. Refrigerate until ready to serve.

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