

Dessert- Chocolate Turtle Cheesecake

- 1 (14 oz) package caramels
- 1 (5 oz) can evaporated milk
- 1 ¼ cups chopped pecans, divided
- 1 (9inch) chocolate crumb piecrust
- 1 (3 oz) package cream cheese, softened
- ½ cup sour cream
- ¼ cup milk
- 1 (3.9 oz) package chocolate instant pudding mix
- ½ cup fudge topping

1. Place caramels and evaporated milk in a heavy saucepan. Heat over medium-low heat, stirring continually, until smooth, about 5 minutes. Stir in 1 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 (or caramel if preferred) over pudding layer in a decorative pattern. Sprinkle top of cake with remaining pecans. Chill, loosely covered, until serving time.