

Chocolate Turtle Cheesecake

Caramels, pecans, and chocolate shine in this rich, no-bake [cheesecake](#). It goes together quickly, but plan ahead for chilling time.

INGREDIENTS:

- 1 (7-ounce) pkg. caramels
- 1/4 cup evaporated milk (not sweetened condensed)
- 3/4 cup chopped pecans, divided use
- 1 (9-inch) prepared chocolate cookie pie crust
- 6 ounces (3/4 of a large block) cream cheese, at room temperature
- 1/2 cup sour cream
- 1-1/4 cups milk
- 1 (3.9-ounce) package chocolate instant pudding
- 1/4 cup miniature chocolate chips
- 1/2 cup prepared fudge topping

PREPARATION:

Melt caramels and [evaporated milk](#) in a heavy saucepan over low heat, stirring constantly until smooth. Stir in 1/2 cup of the [pecans](#) (reserving 1/4 cup for later).

Pour into the pie crust.

Whip [cream cheese](#), [sour cream](#), and milk with an electric mixer on medium speed until smooth and fluffy, about 3 minutes. With mixer running, add the chocolate [pudding](#) mix in a constant stream, beating until well-combined and thick. Fold in miniature [chocolate](#) chips.

Pour the pudding mixture over the caramel layer in the pie crust and spread to smooth it. Cover loosely and chill at least 1 hour to set.

Place the fudge topping in a small zip-top bag, squeeze out the air, and seal. Cut a small corner from the bottom of the bag and use as a pastry bag to drizzle chocolate over the top of the chilled pie. Sprinkle evenly with the remaining 1/4 cup of pecans.

Yield: 8 to 10 servings