

RECIPE



MINI TURTLE CHEESECAKES

24 MINI CHEESECAKES



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

CORE FOUR RULES OF FOOD SAFETY

Clean: Wash hands and surfaces often.

Separate: Don't cross-contaminate.

Cook: Cook to the safe internal temperature.

Chill: Refrigerate or freeze promptly.

DIRECTIONS

- 1 Start by washing your hands with warm water and soap for at least 20 seconds before and after handling food.
- 2 Wash your cutting boards and countertops with hot soapy water.
- 3 Preheat oven to 325°F.
- 4 In a small bowl, combine graham cracker crumbs, ¼ cup sugar and melted butter.
- 5 Spoon into cheesecake pan and set aside.
- 6 Add cream cheese, sugar and eggs to a mixer bowl. Wash your hands after handling the raw eggs. Beat 3 minutes at medium- high speed, stopping to scrape sides and bottom about halfway through. Don't taste the batter. Unbaked flour, eggs, butter or dough can cause foodborne illness if eaten.
- 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.
- 16 Store leftovers in shallow containers within 2 hours of serving. Leftovers will last in the refrigerator up to 3-4 days.

RECIPE COURTESY OF: **Milisa Armstrong** | **MissintheKitchen.com**

Learn more about
food safety at
StoryOfYourDinner.org

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