

# CARMEL CHEESECAKE

## INGREDIENTS FOR BASE

- 1 3/4 C** Chocolate graham cracker crumbs
- 1/3 C** Butter **OR** margarine (melted)

## FILLING

- 24 oz** Cream cheees **OR** Neufatchel **OR** fat-free cream cheese (softened)
- 1 can** Condensed Milk (sweetened) condensed milk (14 oz)
- 1/2 C** Sugar
- 3** Eggs (large) **OR** 3/4 C egg substitute
- 3 T** Lime juice
- 1 T** Vanilla extract
- 1 1/2 C** Carmel Chips (9 oz)
- 4 T** Caramel syrup



## DIRECTIONS FOR BASE

- 1** Pre-heat oven to 300 F spray a 9 inch springform pan with non-stick cooking spray
- 2** To make the crust, combine crumbs & butter/margarine in medium bowl
- 3** Press onto bottom & 1 inch up side of prepared pan

## DIRECTIONS FOR FILLING

- 1** Beat cream cheese & sweetened condensed milk in large mixer bowl until smooth
- 2** Add sugar, eggs, lime juice & vanilla & beat until becomes cheesecake batter
- 3** Microwave the carmel chips in medium, uncovered bowl on high power for 1 minute & then stir
- 4** If they retain their shape, microwave for 10 - 15 seconds, repeating until chips are melted
- 5** Stir 2 C of cheesecake batter into melted morsels & mix well
- 6** Alternately spoon carmel & yellow batters into crust, beginning & ending with yellow batter.
- 7** Bake for 70-75 minutes or until edge is set & center moves slightly
- 8** Cool in pan on wire rack for 10 minutes
- 9** Run knife around edge of cheesecake
- 10** Cool completely
- 11** Drizzle caramel syrup over cheesecake
- 12** Refrigerate for several hours or overnight

## EXTRA TOPPING POSSIBILITIES

- 1/2 C** Pecans (chopped) (coarsly)
- 1/4 C** Carmel mini chips (not melted)