

8th Annual Culinary Competition

University of Connecticut | Department of Dining Services

Turtle Cheesecake Chef Crystal Fogg

Crust

11 oz graham crackers crumbs
¼ cup sugar
2 oz butter
1 tsp cinnamon

Melt butter. Mix graham crackers crumbs, sugar & cinnamon together.
Mix melted butter in with crumb mixture. Press into greased spring form pan.
Heat oven to 350F

Cheesecake

32 oz cream cheese
1-1/3 cup sugar
4 eggs
½ sup chocolate chips – melted
3 tsp vanilla
½ cup pecans

Cream together cream cheese & sugar, scrape down bowl. Add vanilla, slowly add eggs, scrape down bowl. Pour 2 cups of batter into separate bowl, set aside. Pour remaining batter into crust lined spring form pan. Mix 1/3 cup of the melted chocolate chips into the 2 cups of batter. Pour the chocolate batter in a spiral motion to the top of the batter in the spring form pan. Swirl with a knife. Sprinkle pecans on top.
Bake for 20 minutes or until toothpicks come out clean. Let cool

Carmel Sauce

1 cup sugar
¼ cup water
1/8 cup tastex
2 tsp vanilla
¼ cup B/C whipped topping

In small sauce pan boil sugar & water until amber color, remove from heat, mix in vanilla & tastex, let cool until mixture is thin enough to drizzle. Drizzle over top of cheesecake. Drizzle remaining melted chocolate on top of cheesecake. Let chill.