

THIS WEEK'S RECIPE

As seen on hdnews.net



Caramel Stripe Cheesecake

By Nate Walters

Buckeye Jr. Farmers 4-H Club

2 cups crushed vanilla wafers

1/3 cup butter, melted

3 packages (8 ounces each)

cream cheese, softened

1 cup sugar

2 Tablespoons all purpose flour

3 eggs

2 Tablespoons heavy whipping cream

1 teaspoon vanilla extract

Caramel Topping

12 caramels

2 Tablespoons heavy whipping cream

(may need a little more)

Chocolate Topping

1/2 cup semisweet chocolate chips



2 teaspoons butter

4 teaspoons heavy whipping cream (may need a little more)

1) In a small bowl, combine wafer crumbs and butter. Press onto the bottom and 1 1/2 inches up the sides of an ungreased 9-inch springform pan. Place on a baking sheet. Bake at 400 degrees for 10 minutes. Cool on wire rack and reduce oven temperature to 350 degrees.

2) In a large mixing bowl, beat cream cheese until smooth. Combine the sugar and flour; add to cream cheese and mix well. Add eggs and beat on low speed just until combined. Stir in cream and vanilla. Pour into crust.

3) Return pan to baking sheet. Bake for 40-45 minutes or until center is almost set. Cool pan on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.

4) In a small saucepan, melt caramels with cream over medium heat, stirring constantly. In another saucepan, melt the chocolate chips and butter with cream over low heat, stirring until smooth. Drizzle caramel and chocolate toppings over cheesecake. Refrigerate overnight.

5) Just before serving remove sides of pan, Garnish if desired.

Refrigerate leftovers.



Location of Ingredients

(at Vine Street Dillon's)

ITEM	AISLE
Vanilla Wafers	4
Butter, Melted	Dairy
Cream Cheese	Diary
Sugar	11
Flour	11
Eggs	Dairy
Whipping Cream.....	Dairy
Vanilla Extract.....	11
Caramels	8
Chocolate Chips	11

Nutrition Facts

Amount Per Serving

Yields 14 Servings 1 slice equals 442 calories

% Daily Value*

Total Fat (17 g saturated fat)	30 g
Sodium	283 mg
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Total Carbohydrate.....	40 g
Fiber	1 g
Protein	6 g



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