

Treasure Barrel

Turtle Cheesecake with Caramel and Chocolate

40 min Prep time	**1 h** Cook time	**1 h 40 min** Total time
12 Servings	**Medium** Difficulty	**American** Cuisine

Ingredients

Graham Cracker Crust

- [ ] 1 1/2 cups graham cracker crumbs (about 12 crushed crackers)
- [ ] 1/4 cup granulated sugar
- [ ] 6 tablespoons unsalted butter, melted
- [ ] 1 teaspoon vanilla extract, for crust

Ricotta Filling

- [ ] 4 cups ricotta cheese (900 g)
- [ ] 1 1/4 cups granulated sugar (250 g)
- [ ] 4 large eggs
- [ ] 1 cup whole milk
- [ ] 1 teaspoon vanilla extract, for filling

Toppings and Swirl

- [ ] 1 cup pecans, toasted and chopped
- [ ] 1 cup caramel sauce (store-bought or homemade)
- [ ] 3 oz dark chocolate, melted (about 85 g)
- [ ] 2 tablespoons unsalted butter, melted, for crust

Instructions

1. First things first, go ahead and preheat your oven to 325°F (163°C). I like to grease the bottom of my 9-inch springform pan with a little butter, or you can use parchment paper if you're worried about it sticking—it just makes life easier later, yeah?

2. In a medium bowl, stir together the graham cracker crumbs, 1/4 cup sugar, melted butter, and 1 teaspoon vanilla. You're looking for a texture like wet sand. Press it firmly into the bottom and about a 1-inch edge up the sides of your pan. Pop it in the oven for 10 minutes, then let it cool down a bit while you work on the filling.

3. Now, grab a large bowl and beat that ricotta with 1 1/4 cups sugar until it's all smooth and creamy. Add your eggs one by one—don't rush them—whisking well after each one. Stir in the milk and 1 teaspoon vanilla extract until everything is lovely and free of lumps.

4. Pour your ricotta filling right over that pre-baked crust. Sprinkle the toasted pecans evenly over the top. Place the pan on the middle rack and bake for 55–60 minutes. You'll know it's ready when the edges are set but the center still has a gentle little jiggle when you shake the pan.

5. Take it out of the oven and let it rest in the pan on a wire rack for about 30 minutes. Once it's cooled a bit, cover it loosely with foil. I do this so the top doesn't get too dark during that long chill in the fridge.

6 While it's still slightly warm, drizzle your caramel sauce over the top, followed by a generous pour of melted dark chocolate. Honestly, the best part is using a knife or skewer to gently swirl them together into a marbled "turtle" pattern. If you've got more toasted pecans, go ahead and sprinkle some more on top.

7 This is the hard part—patience. Put it in the refrigerator for at least 4–6 hours, though I highly recommend leaving it overnight. It really lets those flavors meld and helps the filling firm up just right.

8 Before you serve, run a knife around the edges to loosen it from the springform pan. Release the sides, and use a clean, hot knife to get those sharp, pretty edges for each slice. A little crumb of pecan or a dusting of cocoa powder on top makes it look just fancy.

Nutrition per serving

520 kcal	8 g	48 g	34 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your ricotta is a bit watery, don't worry—just drain it through a sieve with cheesecloth for 20 minutes first.
- Tenting the pan with foil for the last 10 minutes of baking protects the top from darkening too much.
- A hot knife is the secret to getting those clean, bakery-style slices.