

SALTY TURTLE CHEESECAKE

Dessert made and recipe by BHI Club Pastry Chef Jazzmine Torres
Photographed by Eva Walton

A true Bald Head Island Club favorite, this rich and creamy Salty Turtle Cheesecake is the perfect dessert to share with family and friends at your next gathering. With a salty pretzel and graham cracker crust, a rich, creamy filling, and two decadent chocolate and caramel toppings, this cake is sure to be a crowd-pleaser! What makes this dessert even sweeter is knowing that a portion of each cheesecake sold is donated to the BHI Conservancy.

INGREDIENTS

Crust

- 2 cups graham cracker crumbs
- 1 1/2 cups pretzel crumbs
- 1/4 cup sugar
- 1 teaspoon kosher salt
- 8 ounces melted butter

Topping

- 1/3 cup toasted pecans
- 1/2 cup caramel sauce
- 2/3 cups milk chocolate
- 1/2 cup heavy cream

Filling

- 1360 grams (1 block) cream cheese, at room temperature
- 270 grams brown sugar
- 2 teaspoons caramel extract
- 1 teaspoon vanilla extract
- 1/2 teaspoon salt
- 8 eggs
- 200 grams caramel sauce
- 228 gram heavy cream

INSTRUCTIONS

For the Crust

- Preheat oven to 350°F.
- In a large bowl, mix together the graham cracker crumbs, pretzel crumbs, sugar, and salt.
- Add the melted butter and mix until all ingredients are combined.
- Press the mixture into the bottom of a 9 or 10-inch springform pan.
- Bake for 5 minutes, then set aside to cool.

For the Filling

- Using a stand mixer, cream the room-temperature cream cheese until it's soft and smooth.
- Add the brown sugar and mix on low speed until smooth. Scrape down the sides and bottom of the bowl as needed to ensure no lumps remain.
- Mix in the caramel and vanilla extracts and salt.
- Add the eggs one at a time, mixing on a medium-low speed after each addition until just combined. Be careful not to overmix.
- In a separate bowl, mix together the caramel sauce and heavy cream until smooth. Add this mixture to the cream cheese mixture and mix until just combined.
- Pour the filling into the prepared crust.
- Bake at 275°F for 25 to 30 minutes, or until the edges are set but the center still has a slight jiggle. Turn off the oven, crack the door, and let the cheesecake cool inside for one hour.

For the Topping

- Add the toasted pecans to the caramel sauce.
- Top the cheesecake with the pecan-caramel sauce using a ladle or spoon.
- Melt the milk chocolate and heavy cream together to make a ganache.
- Pur the ganache on top of the caramel pecan sauce.