



Baby Ruth® Melt Away Cream Puff Cheesecake

Dessert | Dessert | All year round

Yields: 1-12" Cheesecake

INGREDIENTS

For Cheesecake Filling:

- 2 cups cream cheese, softened
- 1 - 14 oz. can sweetened condensed milk
- 1 tsp. vanilla extract
- 2 tbsp. malted milk powder
- 1/4 cup fresh lemon juice
- 2 cups Baby Ruth® pieces

INGREDIENTS

For Garnish:

- 1-1/2 cup salted caramel cookies, for crumbs
- 1/3 cup sugar
- 1/2 cup butter, melted, warm

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For Topping:

- 20 - 24 Mini chocolate cream filled cream puffs, RTU

- 1 cup chocolate sauce, RTU
- 1 cup caramel sauce, RTU
- 2 tbsp. malted milk powder
- 2 cups Baby Ruth® pieces

Method:

In a food processor, blend salted caramel cookies, sugar and melted butter to a fine grain. Press crumb mixture into a 12" spring-form pan sprayed with food release spray. In a mixer and using a paddle, mix the cream cheese, evaporated milk, vanilla, and malted milk powder on medium-high until there are no lumps. Switch to low speed and mix in the fresh lemon juice and mix until smooth. Pour mixture into form and place in the refrigerator overnight until the cheesecake is firmly set.

Carefully run a sharp knife tip around the sides of the cake pan to unmold the cheesecake. Warm chocolate and caramel sauces in a small pan to 100°F and add malted milk powder, stirring until smooth and shiny. Tightly place the mini cream puffs in concentric circles, covering the face of the cake. Top with the Baby Ruth® Pieces and drizzle a thin layer of chocolate-caramel sauce evenly over the top of the cake.
