

**Gold Medal Flour “Best Pie” Contest
Sunday, October 19, 2014**

First Place: James Dyczewski, Raleigh

Turtle Cream Cheese Pie

Crust

2 2/3 cups Gold Medal All Purpose Flour
1 ½ tsp. salt
2 tsp. Sea salt
1 cup butter, cubed
½ cup cold water

Turtle layer

½ cup brown sugar
3 Tbsp. cornstarch
2 Tbsp. butter
2/3 cup water
¾ cup salted dry roasted pecans
½ cup dark chocolate chips

Caramel layer

1 pkg. 8oz. cream cheese, softened
1 cup ice cream caramel sauce
8 oz. container frozen whip cream

Garnish if desired

Pecan halves
Chocolate covered caramels or plain caramels
Chocolate sauce

To make Crust: preheat oven to 425 degrees. Blend all ingredients in food processor until ball form. Cover and place in refrigerator for 30 minutes. Roll pie dough into shape of 9 inch pie pan leaving a ½ inch overhang, fold under and crimp edge, prick holes in dough. Bake 8-10 minutes.

To make Turtle Layer: In a saucepan, combine brown sugar, cornstarch, butter and water. Cook and stir over medium heat until mixture comes together into a thick gel. Cool and then stir in pecans and chocolate chips. Spread into baked shell. Cool in refrigerator.

To make Caramel Layer: In a bowl, beat cream cheese and caramel sauce until smooth. Fold in whipped topping. Spread over turtle layer. Refrigerate 30 minutes – 1 hour. Garnish with whipped topping and other garnish if desired.