

## Caramel, Coconut, Chocolate Cheesecake

- 1 Sara Lee® Cheesecake
- 2 cups shredded sweetened coconut
- 1 3/4 cups caramel dip or sauce (16-ounce store-bought works!)
- 4 ounces dark chocolate

### **Instructions:**

1. Thaw your Sara Lee® Cheesecake and place it on a pretty plate or cake stand.
2. Pour a small layer of caramel on top of the cheesecake.
3. Mix together about 1 1/4 cup of caramel and the coconut and put that on top of the cheesecake.
4. Melt the dark chocolate in your microwave. Place it in a small bowl and heat for 30 seconds on 50% power. Mix and continue until it's melted. Add it to a plastic sandwich bag and cut a very tiny hole in one of the bottom corners.
5. Top in a zig-zag pattern with the left over caramel sauce.

Tip - for even more added flavor you could toast the coconut flakes.



