

Dark Chocolate Cheesecake (baked)

A rich, creamy cheesecake bursting with dark, rich semi-sweet chocolate

Yield:

16

Ingredients:

Crust

1 1/2 cups graham cracker crumbs*

6 Tablespoons butter, melted

3 Tablespoons sugar

Filling

6 oz. semi-sweet chocolate

12 Tablespoons cocoa powder (baking cocoa)

4 Tablespoons butter

28 ounces cream cheese, room temperature (4 1/2 8 oz. packages)

1 cup sugar**

2 teaspoons vanilla extract

4 eggs, room temperature

3/4 cup sour cream (6 oz.)

Optional: 1 Tablespoon cornstarch mixed in 1 Tablespoon cold water

Instructions:

1. Preheat oven to 350 degrees. Place a metal or glass bowl on the bottom rack with bottled water.

2. Crust: Mix the graham cracker crumbs, melted butter, and sugar.

Grease a 9 inch springform pan (sides and bottom) and press the graham

cracker mixture evenly along the bottom of the springform pan.

3. Mix the baking cocoa and butter until smooth. Then add the mixture and semi-sweet chocolate chips to a sauce pan on low on the stove and cover. Stir mixture periodically until all the chips are melted and the mixture is mixed.

4. In a large bowl beat the cream cheese with a mixer until smooth. Add vanilla and sugar. Slowly add one egg at a time while beating with an electric mixer on low, doing a scrape down of the bowl with a spatula periodically. Add and mix in sour cream. (Optional: Also add cornstarch mixture and mix in).

5. Slowly beat in chocolate mixture—beat just enough to mix in evenly.

6. Pour into crust.

7. Bake for 60-80 minutes, depending on desired doneness***

8. Cool and then remove rim. Refrigerate before serving. Best served 24 hours or longer after you begin refrigeration.****

Additional Notes:

* You can use chocolate cookies for the crust if you desire a dish with even more chocolate flavor.

** You you prefer sweeter chocolates you may wish to add more sugar (double). The recipe is very deep and rich and not overly sweet.

*** 60 minutes is sufficient for us, but ovens vary and with such a thick cake your results may vary. You may find at 60 minutes your cake is more moist texture; if too soft and creamy for your liking try 80 minutes for a more solid cake. Note that you may need to cover the cake to prevent over browning. A compromise may be 60 minutes and try turning off the oven and opening the oven door and allowing the cake to sit in the oven for 15 minutes before removing to cool. 60 minutes works for us, but with such a dense, thick cake you may need some minor adjustments.

**** You can freeze slices of the cheesecake. Place in the fridge the night before serving to thaw.



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This recipe is from Tammy's Recipes.