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 termperature
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 bottledwater.

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
spatulaÂ 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 recipeÂ is very deep and rich and not overly sweet.

*** 60 minutes is sufficient for us, butÂ ovens vary and with such a
thick cake your results may vary. You may find at 60 minutes your cake
isÂ more moist texture; if too soft and creamy for your liking try 80
minutes for a moreÂ solid cake.Â Note that you may need to cover the
cake to prevent over browning.Â A compromise may be 60 minutesÂ 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.Â 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.