

Double Chocolate Italian Cheesecake

A
chocolate crust with a layer of creamy white chocolate
cheesecake
followed by a layer of dark chocolate cheesecake, topped with
a
semi-sweet chocolate glaze

Yield:

16 servings

Ingredients:

Crust Ingredients:

1 cup chocolate graham cracker crumbs
3 tablespoons melted butter
2 tablespoons sugar

Cheesecake Ingredients:

32 ounces cream cheese, softened
1/2 cup heavy whipping cream
4 tablespoons butter, softened
1 1/3 cups sugar
2 teaspoons vanilla extract
4 eggs
6 ounces bittersweet (or semi-sweet) chocolate, melted and

cooled to just above room temperature

6 ounces white chocolate, melted and cooled to just above room temperature

Glaze Ingredients:

8 ounces semi-sweet chocolate, chopped

3/4 cup (1 1/2 sticks) butter

1 1/2 tablespoons light corn syrup

Instructions:

1.
Combine crust ingredients in a mixing bowl. Pour mixture into a greased 9-inch springform pan and press flat. Wrap the bottom and outside of the pan with foil. We recommend two layers of extra-wide heavy-duty foil. We also use a rectangular piece of cardboard (4-6 inches long and 2-3 inches wide) placed between the latch (on the outside of the springform) and the foil, to prevent the latch from piercing the foil.

2. Preheat oven to 325 degrees. Put softened cream cheese, whipping cream, softened butter, and sugar in a large bowl. Mix at medium-low speed just until smooth. Stir in vanilla. Add eggs one at a time and mix on low speed until blended.

3. Divide cream cheese mixture evenly into two bowls. Add melted
bittersweet chocolate to one, stirring to mix. Add melted
white
chocolate to the other, stirring to mix.

4. Pour white chocolate cheesecake batter into prepared pan,
smoothing into a flat layer. Gently spoon bittersweet
chocolate in a
layer over the white chocolate batter. Place springform pan in
a large
shallow roaster or broiler pan. Fill pan with an inch of hot
water.

5. Bake 60-80 minutes or until edges are puffed and top looks
dull
and is dry to the touch. Center should move slightly when side
of pan is
tapped. Turn off oven. Let cheesecake stand in oven for an
hour. Cool
to room temperature; refrigerate overnight.

6. Make glaze by melting chocolate and butter over medium
heat,
stirring occasionally. Remove from heat and stir in corn
syrup. Allow
glaze to cool slightly (to about 80 degrees).

7. Remove sides from springform pan. Place cheesecake on a
wire rack over a baking sheet or countertop. Pour glaze over
top and sides of cheesecake, spreading with a spatula.
Refrigerate until set. Slice into 16 pieces. Store in
refrigerator or freeze for longer storage.



Double Chocolate Italian Cheesecake

This recipe is from Tammy's Recipes.