



# Intense Chocolate Cheesecake

## I n g r e d i e n t s :

2 lbs. melted chocolate (set aside)  
3 lbs. cream cheese (room temperature)  
1<sup>3</sup>/<sub>4</sub> cup granulated sugar  
7 eggs  
1 yolk  
2 tsp. Vanilla  
¼ cup cocoa  
1 cup heavy cream

(over)

### C h o c o l a t e C r u m b C r u s t

1<sup>1</sup>/<sub>2</sub> chocolate wafers (ground)  
½ cup powder sugar  
¾ cup melted butter

1. Mix all ingredients in medium bowl  
using your fingertips until mixture is  
uniform.



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## P r e p a r a t i o n :

### F o r B a t t e r :

Note: Use room temperature ingredients.

- 1.Pre-heat oven to 325 degrees.
- 2.Make crust (recipe above).
- 3.In a mixing bowl, add cream cheese, sugar and cocoa. Beat on high until cream cheese mixture is very creamy.
- 4.Add eggs one at a time until well-incorporated. Scrape down the sides of bowl with a rubber spatula to incorporate all ingredients.
- 5.Add heavy cream and vanilla.
- 6.Add melted chocolate -- Work quickly when adding to the mixture.
- 7.Scrape sides of bowl well, and pour into prepared crust.
- 8.Bake until set, about 30 minutes.
- 9.Remove from oven and allow to cool.