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Copycat Cheesecake Factory Toasted S'mores Chocolate Cheesecake

July 16, 2014 by [Hugs & Cookies xoxo](#) — 10 Comments[g+](#) [7](#) [f](#) [0](#) [Tweet](#) [p](#) [10.3k](#) [j](#) [1](#)

If you feel like you have just died and gone to heaven you may be right. Eating this slice at the Cheesecake Factory is quite an experience. BUT....being able to make it at home, whenever you want.....well, that is hard to beat!!! This recipe definitely has quite a few steps but none that are really "difficult," you'll just need some time. Luckily, everything chills in the fridge so you can make this over the course of a few days!!!

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Hugs & Cookie's Copycat Cheesecake Factory Toasted S'mores Chocolate Cheesecake



1. Flourless Cake

Preheat oven to 350. Grease 9 inch springform pan.

In microwave, melt:

4 ounces bittersweet chocolate chocolate chips

1 stick butter (8 Tablespoons)

Once melted, stir in:

3/4C. sugar

3 eggs

Whisk well.

Add 1/2C. unsweetened cocoa powder. Best to sift it in! Pour into the springform and set aside while preparing cheesecake layer.

2. Chocolate Cheesecake Layer

1 pound cream cheese, must be softened to room temperature

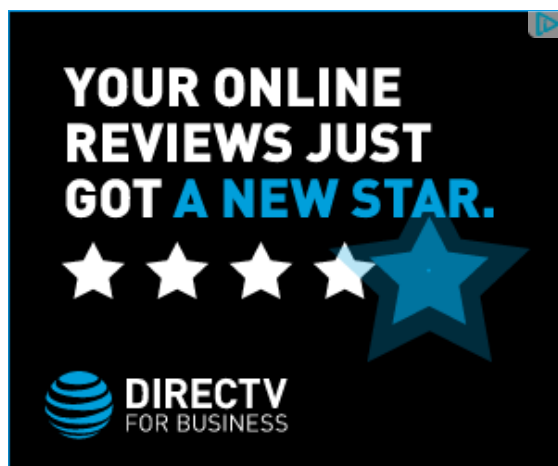
1/2 cup sugar

3 eggs

1/2 cup chocolate chips, melted (I used semisweet) and cooled a bit

Beat the cream cheese until fluffy. Add sugar and mix well. Add eggs one at a time. Pour in the cooled melted chocolate and mix to blend all. Carefully spread over the flourless cake layer. Bake the cake at 350 for 50-60 minutes. Let cool and then chill a few hours in the fridge.

3. Mousse Layer



1 1/4 cups semi sweet chocolate chips, melted in microwave and cooled a bit

2 cups heavy cream

Beat the cream in the mixer until almost soft peaks. Add the chocolate and mix just until combined and thick. Spread over the chilled cheesecake and chill again while preparing the glaze.

4. Glaze

12 ounces chocolate chips

1 cup butter

1 Tablespoon light corn syrup

Melt the chocolate and butter in the microwave until melted. Stir in corn syrup. Let cool a bit before pouring on cake. Pour on and spread and chill. Remove cake from fridge before serving so it can come up to room temp a bit. Cut with a hot knife and clean knife between slices. The top layer is thick and will be too hard to cut directly from the fridge. After a few minutes it is perfect and beyond delicious!

5. Marshmallow Topping (Note: this does contain raw egg whites so make sure they are safe for you and your guests) Recipe for marshmallow adapted from [What's Cooking America](#).

Ingredients:

3 egg whites
2 cups light corn syrup
1/2 teaspoon salt
2 cups powdered sugar

Directions:

In a mixer, beat egg whites, corn syrup, and salt. Beat on high speed for 5 minutes or until doubled. On low, add powdered sugar. Place some in a piping bag and pour over each slice of cheesecake you are serving. Use a creme brulee torch to toast the marshmallows. (fluff) so you can store the rest in the







You May Love These, Too! XOXO



Copycat Cheesecake
Factory Triple
Chocolate
Cheesecake



S'mores Cheesecake



Hot Fudge Brownie
Sundae Cheesecake



CHEESECAKE FACTORY
COPYCAT...CARROT
CAKE CHEESECAKE!!!

Filed Under: [Cheesecake](#), [Cheesecake Factory](#), [Gluten Free](#), [S'mores](#)

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Comments



Kathy says

July 17, 2014 at 1:33 pm

I am a first grade teacher as well. This year I want to include a cooking center where my students can make no bake items and then write about the experience. Any easy recipes you might have that would be fun and easy for the first graders?

Thanks,

Kathy

[Reply](#)



danielle says

July 17, 2014 at 2:20 pm

Such a fun idea! Just so hard with all the allergies that kids are faced with. Try googling it-I bet there are some cute things you can do!!

[Reply](#)



Kathy says

March 2, 2016 at 8:50 pm

Is there another way to toast marshmallow if you don't have a torch?

[Reply](#)



Amalia Macias says

September 8, 2016 at 5:57 pm

How can I get the chocolate and heavy cream to mix well together without the cream getting a cottage cheese texture?

Reply



Hugs & Cookies xoxo says
September 8, 2016 at 10:45 pm

are you using high quality chocolate? It should be smooth if so.

Reply



Amalia Macias says
September 8, 2016 at 10:49 pm

I am using Wilton's Light Cocoa Candy Melts. The melted chocolate itself is smooth, but when I stir it into the soft cream, the mixture becomes curdled.

Reply



Hugs & Cookies xoxo says
September 8, 2016 at 10:57 pm

Ok so the problem is the wilton melts, they are not the same as chips and will not melt in the same way. You need to use chips for this.

Reply



Amalia Macias says
September 8, 2016 at 11:07 pm

Copy that. Will any bittersweet chocolate morsels do the trick?

Hugs & Cookies xoxo says



September 13, 2016 at 10:04 pm

yes

Trackbacks

Foodies Network » Toasted Smores Chocolate Cheesecake says:

January 5, 2015 at 12:18 pm

[...] Toasted Smores Chocolate Cheesecake [...]

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Meet Danielle!



Welcome to my Cookie Castle and Foodie Fantasy Land! I am married to my Prince Charming and we have 2 beautiful boys. Together, they make up my official taste test committee! I am a first grade teacher and I love my students more than chocolate chips!

My 4 favorite places to be are in my classroom "castle", cheering on my boys at their sporting events, baking away in my kitchen and fine dining out on the town with my hubby! Feel free to contact me with any baking/cooking ideas or questions! Hope your day is filled with Hugs & Cookies! xoxo Danielle



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