



## Chocolate Cheesecake Recipe

**TOTAL TIME:** Prep: 20 min. Bake: 40 min. + chilling **YIELD:** 12 servings

### Ingredients

- 1 cup crushed chocolate wafer crumbs
  - 3 tablespoons sugar
  - 3 tablespoons butter, melted
  - **FILLING:**
  - 2 cups (12 ounces) semisweet chocolate chips
  - 2 packages (8 ounces each) cream cheese, softened
  - 3/4 cup sugar
  - 2 tablespoons all-purpose flour
  - 2 eggs, lightly beaten
  - 1 teaspoon vanilla extract
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- Strawberries and white chocolate shavings, optional

### Directions

- **1.** In a small bowl, combine cookie crumbs and sugar; stir in butter. Press onto the bottom of a greased 9-in. springform pan; set aside. In a microwave, melt chocolate chips; stir until smooth. Set aside.
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- 2. In a large bowl, beat the cream cheese, sugar and flour until smooth. Add eggs; beat on low just until combined. Stir in vanilla and melted chocolate just until blended. Pour filling over crust.
  - 3. Bake at 350° for 40-45 minutes or until center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around edge of pan to loosen; cool 1 hour longer. Refrigerate overnight.
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- 4. Garnish slices with strawberries and chocolate shavings if desired. Refrigerate leftovers. **Yield:** 12 servings.

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