

Dessert

3-D Chocolate Cheesecake

Vanassa Hicks - Flint, MI

Taste of Home - April/ May 2012

Servings: 16

Preparation Time: 30 minutes

Bake Time: 55 minutes

1 cup chocolate graham cracker crumbs

1 tablespoon sugar

1/4 cup butter, melted

FILLING

4 packages (8 oz each) cream cheese, softened

1 1/3 cups sugar

1 package (10 oz) 60% cacao bittersweet chocolate baking chips, melted and cooled

1/4 cup baking cocoa

4 eggs, lightly beaten

GANACHE

2/3 cup (4 oz) 60% cacao bittersweet chocolate baking chips

1/2 cup heavy whipping cream

1 tablespoon sugar

Preheat oven to 325 degrees.

Place a greased 9-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square). Securely wrap the foil around the pan.

In a small bowl, combine the crumbs and sugar. Stir in the butter. Press onto the bottom of the prepared pan. Place the pan on a baking sheet.

Bake for 10 minutes. Cool on a wire rack.

In a bowl, beat the cream cheese and sugar until smooth. Beat in the cooled chocolate and cocoa. Add the eggs. Beat on LOW speed just until combined. Pour over the crust.

Place the springform pan into a large baking pan. Add one inch of boiling water to the larger pan.

Bake for 55 to 60 minutes or until the center is just set and the top appears dull.

Remove the springform pan from the water bath and remove the foil.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the edges from the pan with a knife. Cool one hour longer.

Refrigerate overnight.

For the Ganache, place the chocolate in a small bowl.

In a small saucepan, bring the cream and sugar just to a boil. Pour over the chocolate. Whisk until smooth. Cool to reach a spreading consistency, stirring occasionally.

Remove the rim from the springform pan. Spread the ganache over the cheesecake to within one inch of the edge. Refrigerate for one hour or until set.

Per Serving (excluding unknown items): 322 Calories; 26g Fat (70.7% calories from fat); 5g Protein; 20g Carbohydrate; 0g Dietary Fiber; 82mg Cholesterol; 204mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 5 Fat; 1 Other Carbohydrates.