



Chocolate Chocolate Cheesecake

Prep: 30 minutes plus cooling and chilling

Bake: 1 hour • Serves: 16

- 6 tablespoons unsalted butter
- 1 package (9 ounces) chocolate wafer cookies
- 1 package (10 ounces) dark chocolate chips
- 2 packages (8 ounces each) cream cheese
- ½ cup granulated sugar
- ¼ teaspoon salt
- 3 large eggs
- ¼ cup coffee-flavored liqueur
- 2 teaspoons pure vanilla extract
- 1½ cups sour cream
- ¼ cup powdered sugar

1. Preheat oven to 350°. In medium microwave-safe bowl, heat butter in microwave oven on high 1 minute 15 seconds to 1 minute 30 seconds or until melted. In food processor with knife blade attached, pulse wafers until fine crumbs form. Pour crumbs into butter and stir until crumbs are moist. Pour crumbs into 9-inch springform pan; press crumbs on bottom and 2 inches up side of pan. Bake 10 minutes. Cool crust completely on wire rack.

2. While crust cools, in medium microwave-safe bowl, heat chocolate chips in microwave oven on high 1 minute 15 seconds or until smooth, stirring every 30 seconds. In large bowl, with mixer on medium speed, beat cream cheese, granulated sugar and salt 3 minutes, occasionally scraping bowl with rubber spatula. With mixer on low speed, add eggs 1 at a time. Beat in liqueur and vanilla until well blended. Add chocolate and beat until combined, occasionally scraping bowl.

3. Pour chocolate mixture into cooled crust. Bake 45 minutes. Cheesecake will still jiggle slightly in center. Meanwhile, in small bowl, stir together sour cream and powdered sugar. Remove cheesecake from oven. Gently spread sour cream mixture evenly on top of cheesecake. Bake 5 minutes longer to set sour cream.

4. Cool cheesecake completely on wire rack. Cover and refrigerate at least 6 hours or up to 2 days ahead.

Approximate nutritional values per serving:

394 Calories, 25g Fat (15g Saturated), 88mg Cholesterol, 268mg Sodium, 34g Carbohydrates, 2g Fiber, 4g Protein