

TRIPLE CHOCOLATE CHEESECAKE

16-20 SERVINGS



This is a very rich, deep-chocolate cheesecake surrounded by a chocolate crust, then topped with a chocolate glaze and cocoa finish.

8 oz. chocolate wafers (24-26)
¼ cup (½ stick) butter, melted
½ tsp. ground cinnamon

FILLING

16 squares (1 lb.) semisweet or bittersweet chocolate, chopped
½ cup (1 stick) butter, cut into pieces
1 cup sour cream
4 8-oz. packages cream cheese, softened
1 cup sugar
5 eggs
1 tbsp. vanilla extract

CHOCOLATE GLAZE

4 squares (4 oz.) bittersweet or semisweet chocolate, chopped
½ cup heavy cream
1 tsp. vanilla extract
cocoa

- DOUBLE GLAZE QTY.
FOR GOOD COVERAGE
- INCREASE CHOCOLATE
FOR SOLID GLAZE
- DUST AFTER COOLING
(COOL)

CAKES

Preheat oven to 350°F. Lightly grease bottom and side of 10- × 3-in. spring-form pan.

Prepare crust. In a food processor, process chocolate wafers until fine crumbs form. Pour in melted butter and cinnamon. Process just until blended. Pat onto bottom and to within ½ in. of top of side of pan.

Bake 5 to 7 minutes, just until set. Remove to wire rack to cool while preparing filling. Lower oven temperature to 325°F.

In a saucepan over low heat, melt chocolate and butter, stirring frequently until smooth. Set aside to cool; stir in sour cream.

With electric mixer, beat cream cheese and sugar until smooth, 2 to 4 minutes. Add eggs, 1 at a time, beating well after each addition, scraping bowl occasionally. Slowly beat in chocolate mixture and vanilla just until blended. Pour into baked crust. Place pan on cookie sheet; place small pan of water on floor of oven to create moisture.

Bake 1 to 1½ hours, or until edge of cheesecake is set but center is still slightly soft. Turn off the oven but leave cheesecake in the oven for another 30 minutes. Remove to wire rack to cool. Run knife around edge of cheesecake in pan to separate it from side; this helps prevent cracking. Cool to room temperature.

Prepare glaze. In a saucepan, melt chocolate with cream and vanilla, stirring until smooth. Cool and leave to thicken slightly, 10 to 15 minutes. Pour over warm cake in pan; cool glazed cake completely. Using strips of waxed paper dust cocoa on in horizontal bands across the top of the cake. Refrigerate, loosely covered, overnight.

To serve, run knife around edge of pan to loosen cheesecake. Remove side of pan. If you like, slide knife under crust to separate cheesecake from bottom, and, with metal spatula, slide onto serving plate. Alternatively, leave cheesecake on pan bottom to avoid breaking crust or surface and serve from pan bottom.