

TRIPLE CHOCOLATE CHEESECAKE

CATEGORY:
DESSERT

PREP TIME:
45 MINUTES

COOK TIME:
1 HR 45 MINUTES

Ingredients

- ☐ 9 oz box Dewey's Brownie Crisp thin cookies
- ☐ 6 tbsp unsalted butter, melted
- ☐ 1 ½ cup heavy whipping cream
- ☐ 1 tsp instant coffee powder
- ☐ 12 oz semisweet chocolate chips
- ☐ 2 (8 oz) packages cream cheese, room temperature
- ☐ ¾ cup sugar
- ☐ 1 tbsp cornstarch
- ☐ 1 cup sour cream
- ☐ 2 tsp vanilla extract
- ☐ 3 large eggs
- ☐ ½ cup whipping cream
- ☐ 4 oz semisweet chocolate chips

Directions

- Make crust: Preheat oven to 350°F.
- Wrap outside of 9-inch-diameter springform pan with 2 3/4-inch-high sides with double thickness of foil.
- Spray bottom of pan with vegetable oil spray.
- Finely grind cookies in processor.
- Add butter and process until blended.
- Press mixture onto bottom (not sides) of prepared pan.
- Refrigerate while preparing filling.
- Make filling: Combine cream and coffee powder in medium saucepan.
- Stir over medium heat until coffee powder dissolves. Reduce heat to low. Add chocolate; whisk until chocolate melts and mixture is smooth. Cool 10 minutes.
- Using electric mixer, beat cream cheese and sugar in large bowl until well blended.

Virginia Wine Pairing **WILLIAMSBURG WINERY VIN LICOREUX DE FRAMBOISE**

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Directions continued

- Add sour cream and vanilla; beat well.
- Add eggs 1 at a time, beating just until blended after each addition.
- Whisk 1 cup cheese mixture into chocolate mixture.
- Return chocolate mixture to remaining cheese mixture; whisk until smooth.
- Pour batter into crust.
- Place springform pan in large baking pan.
- Add enough hot water to baking pan to come halfway up sides of springform pan.
- Bake cheesecake until softly set and slightly puffed around edges, about 1 hour.
- Turn off oven. Let cake stand in oven 45 minutes.
- Transfer springform pan to rack and cool.
- Cover; chill cake overnight.
- Make glaze: Bring cream to boil in heavy small saucepan. Remove from heat.
- Add 4 ounces chocolate and whisk until melted and smooth.
- Pour glaze over top of cake. Using spatula, smooth glaze evenly over top.
- Refrigerate until glaze is set, at least 2 hours. (Can be prepared 1 day ahead. Cover and refrigerate.)



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| Submitted By **CONNIE M**