

Dark Chocolate Cheesecake

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Ingredients:

12 chocolate graham cracker sheets

¼ cup powdered sugar

6 TBSP butter, melted

1/3 cup milk

1 1/2 cups dark chocolate chips

1/2 tsp instant coffee powder

2 1/2 packages (8 oz) cream cheese, room temperature

1/2 cup sugar

1/2 cup brown sugar

1/4 cup sour cream

1/4 cup heavy cream

1 tsp vanilla

3 eggs, room temperature

Directions:

*Wrap a sheet of tin foil around the bottom and partially up the sides of a 9 inch springform pan. Lightly grease the inside of the pan. Preheat oven to 325 degrees.

*Melt the dark chocolate chips in the milk in the microwave until smooth. Add the coffee powder and set aside.

*In a food processor, crush the chocolate graham crackers to fine crumbs. Set aside about 1/2 cup for garnish. Mix the remaining crumbs with the powdered sugar and melted butter and press into and partially up the sides of the prepared pan.

*Beat the cream cheese, sugar and brown sugar until smooth. Beat in the sour cream, heavy cream and vanilla, then the eggs, one at a time. Last, beat in the melted chocolate.

*Pour the batter into the prepared crust. Bake for 60 - 75 minutes, until the center is just set.

* Remove from oven, sprinkle with the reserved graham cracker crumbs and allow to cool to room temperature.

*Refrigerate for at least 2 hours before gently running a knife around the cheesecake and removing the side of the pan. Store leftovers in refrigerator.