

Chocolate Truffle Cheesecake

Mary Jones - Cumberland, ME
Taste of Home - Prize-Winning Recipes

Servings: 12

1 1/2 cups chocolate wafer crumbs
2 tablespoons sugar
1/4 cup butter or margarine, melted
FILLING
1/4 cup semisweet chocolate chips
1/4 cup heavy whipping cream
3 packages (8 ounces ea) cream cheese, softened
1 cup sugar
1/3 cup baking cocoa
3 eggs
1 teaspoon vanilla extract
TOPPING
1 1/2 cups semisweet chocolate chips
1/4 cup heavy whipping cream
1 teaspoon vanilla extract

Preheat oven to 350 degrees.

In a small bowl, combine the cookie crumbs and sugar. Stir in the butter. Press onto the bottom and 1-1/2 inches up the sides of a greased 9-inch springform pan. Place on a baking sheet.

Bake for 10 minutes. Cool on a wire rack.

Reduce the heat to 325 degrees.

In a saucepan over low heat, melt the chocolate chips. Stir until smooth. Remove from the heat. Add the cream and mix well. Set aside.

In a mixing bowl, beat the cream cheese and sugar until smooth. Add the cocoa and beat well. Add the eggs. Beat on low just until combined. Stir in the vanilla and reserved chocolate mixture just until blended. Pour over the crust.

Bake for 45 to 50 minutes or until the center is almost set.

For the topping, melt the chocolate chips in a saucepan over low heat, stirring until smooth. Remove from heat, stirring until smooth. Remove from the heat. Stir in the cream and vanilla. Mix well. Spread over the filling.

Refrigerate overnight. Carefully run a knife around the edge of the pan to loosen. Remove the sides of the pan. Just before serving, garnish with whipped cream and miniature chocolate kisses if desired. Refrigerate the leftovers.

Per Serving (excluding unknown items): 481 Calories; 36g Fat (65.2% calories from fat); 7g Protein; 36g Carbohydrate; 1g Dietary Fiber; 141mg Cholesterol; 235mg Sodium. Exchanges: 1 Lean Meat; 0 Non-Fat Milk; 7 Fat; 2 1/2 Other Carbohydrates.