

# Velvet Chocolate Cheesecake

www.kraftrecipes.com

**Servings: 10**

**Preparation Time: 20 minutes**

**Start to Finish Time: 4 hours 20 minutes**

**Chill: 4 hours**

## HOW TO BAKE IN A SPRINGFORM PAN

Preheat the oven to 325 degrees if using a 9-inch springform pan (or to 300 degrees if using a dark nonstick 9-inch springform pan). Prepare the batter as directed. Pour into the pan. Bake for 1 hour and 10 minutes or until the center is almost set. Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim.

## HOW TO NEATLY CUT CHEESECAKE SLICES

When cutting a cheesecake, carefully wipe off the knife blade between cuts using a clean, damp towel. This prevents the creamy filling from building up on the blade, ensuring nice clean cuts that leave the filling intact.

## HOW TO TEST CHEESECAKE DONENESS

To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggly. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.

**30 Chips Ahoy cookies, divided**

**1/4 cup (1/2 stick) butter or margarine, melted**

**1 1/3 cups sugar, divided**

**2 packages (8 ounces ea) Philadelphia cream cheese, softened**

**1/3 cup unsweetened cocoa powder**

**1 1/2 teaspoons vanilla, divided**

**2 eggs**

**1 cup Breakstone's sour cream**

Preheat the oven to 375 degrees if using a silver 8-inch springform pan (or to 350 degrees if using a dark nonstick 8-inch springform pan).

In a bowl, crush twenty of the cookies. Mix with the margarine. Press firmly onto the bottom of the pan. Stand the remaining ten cookies around the side of the pan. Set aside.

Reserve two tablespoons of the sugar. In a medium bowl, beat the cream cheese with an electric mixer on MEDIUM speed until creamy. Add the remaining sugar, cocoa, and one teaspoon of the vanilla. Mix well.

Add the eggs, one at a time, beating on LOW speed after each addition just until blended. Pour over the crust. Cover the tops of the cookies with a strip of foil to prevent overbrowning.

Bake for 50 minutes or until the cheesecake is puffed and almost set in the center. Remove from the oven.

In a bowl, mix the reserved sugar, sour cream, remaining 1/2 teaspoon of vanilla until well blended. Spread the mixture evenly over the cheesecake. Return the cheesecake to the oven.

Bake an additional 10 minutes.

Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim of the pan.

Refrigerate for four hours or overnight. Store any leftover cheesecake in the refrigerator.

Serving Ideas: As a special extra, garnish with 3/4 cup of thawed Cool Whip whipped topping and ten drained maraschino cherries just before serving.