

# Chocolate-Raspberry Cheesecake

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The Church of St. Michael and St. George - St. Louis, MO - 1980

## **Yield: 12 to 16 servings**

*2 1/2 cups graham cracker crumbs*

*1/2 cup granulated sugar*

*1/2 cup butter, melted*

*3 packages (8 ounce ea) cream cheese, room temperature*

*1 cup granulated sugar*

*2 eggs*

*6 ounces semi-sweet chocolate chips*

*2 teaspoons heavy or whipping cream*

*1/4 cup strong brewed coffee*

*1/2 cup raspberry liqueur*

*1 teaspoon vanilla milk chocolate curls (for garnish)*

*raspberries (for garnish)*

*whipped cream (for garnish)*

Lightly grease a nine-inch springform pan.

In a bowl, combine the graham cracker crumbs, 1/2 cup of sugar and the butter. Mix well. Sprinkle over the bottom of the greased pan about 1/2-inch deep.

In a bowl, stir one cup of sugar into the softened cream cheese. Beat the eggs and stir into the cheese.

In a double boiler or the microwave, melt the chocolate chips with the cream. Stir the melted chocolate, sour cream, coffee, raspberry liqueur and vanilla into the cheese mixture. Pour the filling over the crust in the pan.

Bake for 45 minutes. (The cheesecake will be creamy and a little runny in the center.)

Let cool in the pan. Refrigerate.

To serve, unmold the cheesecake and garnish with chocolate curls or raspberries and whipped cream.

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Per Serving (excluding unknown items): 5832 Calories; 366g Fat (57.9% calories from fat); 81g Protein; 517g Carbohydrate; 6g Dietary Fiber; 1436mg Cholesterol; 4410mg Sodium. Exchanges: 10 1/2 Grain(Starch); 9 1/2 Lean Meat; 68 Fat; 20 Other Carbohydrates.