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by The Bakealogue

Chocolate cheesecake



Ingredients

Ingredients for the base:

Oreo cookies (crushed in a food processor): 1 and 1/2 cup

Unsalted butter (at room temperature): 75 grams

Ingredients for the cheesecake:

Mascarpone Cheese (or any full fat cheese you can find): 680 grams

Caster Sugar: 1 cup or 200 grams

Eggs (at room temperature): 3

Semi-sweet chocolate chips (or any chocolate of your choice): 340 grams

Sour Cream: 1 cup or 220 grams

Vanilla Essence: 1 and 1/2 tsp

Ingredients for the ganache:

Semi-sweet chocolate chips: 1/3 cup

Whipping Cream: 1/3 cup

Unsalted butter (at room temperature): 1/2 tbs

Preparation

- 1 Pre-heat your oven to 180 degrees Celsius. Grease your 9 inches spring form pan and place it on a tray covered with aluminium foil in case of leakage.
- 2 To prepare the crust: crush Oreo cookies in your food processor. Add melted butter to the crushed oreos and mix well. Transfer the oreo mixture to the base of your cake tin. Spread the mixture to cover the entire base of the cake tin. Press firmly to make sure the mixture is levelled. Bake for approximately 10 minutes or until the base looks firm. Set aside.
- 3 To prepare the cheesecake filling: Using the double-boiler method, melt the semi-sweet chocolate chips. Set aside to cool.
- 4 In a bowl, beat the cream cheese until it forms a smooth mixture. Add the caster sugar and beat again until all ingredients are well-combined. Add the eggs one at a time, followed by vanilla essence. Continue to beat the mixture. Add the cooled melted chocolate to the mixture and beat the mixture until all ingredients are well-incorporated. Add the sour cream and fold the batter with the help of a spatula. Pour the mixture on top of the oreo cookies base. Bake the cheesecake for approximately an hour or until the sides of the cheesecake are firm but the centre should be a little wobbly. The cheesecake tends to shrink as it cools so it's probably a good idea to run a butter knife around the edges of the cake tin once it is out of the oven to make sure there are no cracks on the cake surface during the cooling process. Allow the cheesecake to cool at room temperature. Refrigerate the cheesecake for approximately an hour.
- 5 To prepare the ganache: Using the double boiler method, melt the semi-sweet chocolate chips together with the unsalted butter and whipping cream. Set aside to

cool. Once the cheesecake has chilled in the fridge and the ganache has cooled, pour the ganache over the cheesecake. Refrigerate the cheesecake overnight for best results!

6 Congratulations! Your cheesecake is ready to be served!

Cooks Note

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