

# CHOCOLATE CHEESE CAKE

## **Crust**

1 cup      Crushed chocolate wafers  
3 Tbsp      Margarine, melted

## **Glaze**

$\frac{3}{4}$  cup      Whipping Cream  
6 oz. Semi-sweet chocolate  
(I use chocolate chips for this part)

## **Filling**

3-250 g pkgs      Cream Cheese, softened  
 $\frac{3}{4}$  cup      Sugar  
3      Large Eggs  
1 tsp      Vanilla  
3 oz.      White chocolate, melted  
3 oz.      Semi-sweet chocolate, melted

### **For Crust:**

Combine crumbs & margarine; press onto bottom of 9 inch spring-form pan. Bake at 350 for 10 minutes.

### **For Filling:**

In food processor or with electric mixer, blend cream cheese and sugar. Add eggs, one at a time, mixing well after each addition. Add vanilla. Remove  $\frac{1}{2}$  of the batter to another bowl. Stir melted white chocolate into one portion and the dark chocolate into the other. Pour dark chocolate batter into crumb lined pan; spread evenly. Spoon white chocolate batter carefully over top; spread evenly. Bake at 425 for 10 minutes; reduce heat to 250. Bake for 30 to 35 minutes longer or until center of the cake is just barely firm. Remove from oven and run knife around sides; let cool completely before removing sides.

### **For Glaze:**

In small, heavy sauce pan bring cream to a simmer over low heat. Add chocolate and stir until melted and smooth. Spoon over cake with metal spatula, spread to cover the top, allowing some to run over the edge to cover sides. Refrigerate for glaze to cool.