

Chocolate Cherry Cheesecake



Crust

- 1 (8 ounce) package chocolate sandwich cookies, crushed
- 2 tablespoons butter, melted

Chocolate Ganache

- 1/4 cup half and half cream
- 1/2 cup semi-sweet chocolate chips

Cheesecake Filling

- 1 (8 ounce) package cream cheese
- 1/3 cup granulated sugar
- 1 cup sour cream
- 2 teaspoons vanilla extract
- 1/4 cup cocoa powder
- 2 tablespoons powdered sugar

Whipped Topping

- 1 quart (16 ounces) whipping cream
- 2 tablespoons powdered sugar

Cherry Topping

- 1 (21 ounce) can cherry pie filling

Chocolate Topping

2 tablespoons half and half cream
1/4 cup semi-sweet chocolate chips

Chill a large mixing bowl and wire whisk attachment for an electric mixer.

In a medium bowl, combine cookie crumbs and butter. Spread onto the bottom of an ungreased non-stick 8 inch springform pan and chill.

In a small microwave-safe bowl, heat half and half cream for 1 minute. Add chocolate chips and stir until smooth. Chill 5 to 7 minutes. Pour and spread over crust. Chill.

In a medium microwave-safe bowl, heat cream cheese for 45 seconds. Stir until smooth. Add granulated sugar and mix well. Add sour cream and vanilla extract. Mix well. Divide cream cheese mixture in half. Set aside one half.

To one half of cream cheese mixture, add cocoa powder and powdered sugar. Mix well and set aside.

Using the chilled bowl and wire whisk attachment, whip whipping cream until stiff with an electric mixer on high speed. Reduce speed to low and gradually add powdered sugar. Return mixer to high speed and whip cream until stiff. Reserve and chill half of whipped cream for topping. Gently fold one quarter of whipped cream into plain Cheesecake Filling and one quarter of whipped cream into chocolate Cheesecake Filling. Spread plain Cheesecake Filling over Chocolate Ganache and Crust. Top plain Cheesecake Filling with chocolate Cheesecake Filling, spread, and chill for 6 hours.

Remove sides from springform pan. Spread cherry pie filling over top of cheesecake.

In a small microwave-safe bowl, heat half and half cream for 40 seconds. Add chocolate chips and stir until smooth. Drizzle over top of cherry pie filling and cheesecake.

To serve, pipe reserved whipped cream over top of cheesecake.

Serves 8

Cook's Note: *Electric mixer required to make whipped cream.* This recipe was tested in a 700 watt microwave oven with a turntable. Substitute chocolate sandwich cookies with Yummee Yummee Cookiees mix Chocolate Cut Out Cookies or Yummee Yummee Dreamees mix Chocolate Graham Crackers.