

Sipping Dreams Chocolate Amaretto® Cheesecake

12 or more servings

Ingredients:

| | | | |
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| A | 1 | cup | graham cracker crumbs |
| | 1/4 | cup | cacao powder for baking |
| | 2 | Tbsp | sugar, white granulated |
| | 4 | Tbsp | salted butter, melted |
| B | 2 | bars | Sipping Dreams Original Drinking Chocolate (approximately 7 ounces) |
| C | 16 | ounces | cream cheese (not whipped or low fat) |
| | 1 | cup | sour cream |
| | 1/3 | cup | sugar, white granulated |
| | 3 | large | eggs |
| | 1 | tsp | pure vanilla extract |
| | 2 | Tbsp | Amaretto® liqueur |

Directions:

- 1 First, take out all "C" ingredients and place on counter. Ingredients close to room temperature will produce better cheesecake results.
- 2 Preheat oven to 350° F. Make sure oven rack is placed in the middle of oven.
- 3 In a small mixing bowl place all of the "A" ingredients for the graham crust. Toss together with a fork until well blended.
- 4 Line an 8" spring-form pan with a circle of wax paper or parchment paper. Pour in crust mixture and press evenly to cover bottom of pan.
- 5 Place pan with crust in freezer to set.
- 6 Coarsely chop the "B" Sipping Dreams bars and place in medium glass bowl.
- 7 Carefully microwave chocolate, 20 seconds at a time, so that it is just melted and smooth when stirred with a spoon. Set aside.
- 8 In a large bowl, use a mixer on medium-high speed to beat the "C" ingredients, starting with just the cream cheese, sour cream, and sugar.
- 9 Add all three eggs to cream cheese mixture and beat until batter is uniform in texture and color. Scrape down sides of bowl.
- 10 Add the Sipping Dreams chocolate, and beat again until batter is all one color.
- 11 Finally, mix in the vanilla and Amaretto®.
- 12 Remove spring-form pan from freezer and pour cheesecake mixture into pan. Level the surface with a spatula.
- 13 Tap pan on counter 3 times to remove air bubbles and then place cheesecake in oven. Bake for 40 minutes.
- 14 Carefully remove cheesecake from oven, and let cool on counter for 30 minutes. Run a small, sharp knife around the edge of cake.
- 15 Remove ring from cake pan and place the cheesecake in refrigerator to cool for at least 4 hours.
- 16 Slice cheesecake, being careful to remove wax paper or parchment, and serve.