

# Chocolate Cheesecake

from the magazine supplement "Too Busy to Cook" published by *Bon Appétit* Magazine  
Modified by Scott W. Eakins

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Preheat the oven to 350 degrees for a silver spring-form pan or 325 for a dark non-stick spring-form pan.

For the **crust** combine:

2 sleeves (approximately 12 oz.) of chocolate graham crackers  
2 Tbs. of granulated sugar  
1 melted stick of non-salted butter

Lightly grease a spring-form pan and form crust along sides and bottom.

For the **cake** combine the following ingredients in the following order in a mixer:

1/2 cup of sugar  
3 (8 oz.) packages of cream cheese (**at room temperature**)  
1 lbs. (16 oz.) sour cream (**at room temperature**)  
1 tsp. vanilla extract  
2 whole eggs  
2 Tbs. cocoa powder

After the above is well mixed, set aside.

Melt 1 (one) package (12 oz.) of semi-sweet or dark chocolate chips until smooth but not hot.

Restart the mixer and add the melted chocolate a small amount at a time until all is combined with the batter. Continue to mix until slightly "fluffy." Pour into the shell/spring-form pan.

Bake for 55 minutes or until cracks begin to form (depending on oven, it may take longer than 55 minutes).

Let cool at room temperature until cool enough to place in the refrigerator and refrigerate 24 hours before serving.