

## DOUBLE CHOCOLATE CHEESECAKE

Crust: 1 cup chocolate cookie crumbs  
3 Tbsp. melted butter

Combine crumbs and butter with the whips for the Bosch and press into the bottom of a 9" springform pan. Bake at 350 degrees F. for 10 min.

Filling:

3 pkgs. cream cheese (8 oz./250 gr.)  
3/4 cup sugar  
3 eggs  
1 tsp. vanilla  
3 squares melted white chocolate  
3 squares melted semi-sweet chocolate

Blend cream cheese and sugar in the Bosch mixer equipped with the whips until fluffy. Add eggs one at a time and mix well after each addition. Add Vanilla. Remove 1/2 of the batter to another bowl. Stir melted white chocolate into this portion. To the remaining batter, mix in melted semi-sweet chocolate. Pour dark batter into crumb lined pan and spread evenly. Spoon white batter carefully over top spreading evenly, trying not to mix them. Bake at 425 degrees F. for 10 min. and then reduce the heat to 250 degrees F. and bake 30 to 35 min. longer, or until centre of cake is just barely firm. Remove from oven and run knife around sides. Let cool completely before removing sides.

Glaze:

6 squares semi- sweet chocolate  
1/4 cup butter  
2 tsp. vegetable oil

Melt chocolate over double boiler and mix in butter and oil, stirring until smooth. Place cake on rack over waxed paper. Pour glaze over entire cake. Using back of a spoon, draw lines along the surface of the glaze. Garnish with chocolate curls, if desired. Freezes well. Serves 12-16

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