



**GOOD  
FOOD**

**S T O R E**

## Deep Dark Chocolate Cheesecake

### CRUST

- 24 chocolate wafer cookies
- 1 tablespoon sugar
- 1/4 cup (1/2 stick) butter, melted

### FILLING

- 1 9.7-ounce bar bittersweet chocolate, 70% cocoa, chopped
- 4 8-ounce packages cream cheese, room temperature
- 11/4 cups plus 2 tablespoons sugar
- 1/4 cup unsweetened cocoa powder

### TOPPING

- 3/4 cup whipping cream
- 6 ounces bittersweet chocolate, 70% cocoa, chopped
- 1 tablespoon sugar
- bittersweet chocolate curls
- 4 large eggs

### To Prepare the Crust

Preheat oven to 350°. Butter 9"-diameter springform pan with 3"-high sides. Blend cookies in processor until finely ground. Blend in sugar. Add melted butter and process until well blended. Press crumbs evenly onto bottom (not sides) of prepared pan. Bake just until set, about 5 minutes. Cool while preparing filling. Maintain oven temperature.

### To Prepare the Filling

Stir chopped chocolate in metal bowl set over saucepan of simmering water until melted and smooth. Cool chocolate until lukewarm but still pourable. Blend cream cheese, sugar and cocoa powder in processor until smooth. Blend in eggs one at a time. Mix in lukewarm chocolate. Pour filling over crust, smoothing surface of chocolate.. Bake until center is just set and just appears dry, about an hour. Cool 5 minutes. Run knife around sides of cake to loosen. Chill overnight.

### To Prepare the Topping

Stir together cream, 6 ounces chocolate and sugar in heavy medium saucepan over low heat until smooth. Cool slightly. Pour over center of cheesecake, spreading to within 1/2 inch of edge and filling any cracks. Chill until topping is set, about 1 hour. *(Can be made 3 days ahead. Cover with foil and keep refrigerated.)*

Release pan sides. Transfer cheesecake to platter. Top with chocolate curls. Let stand 2 hours at room temperature before serving.