



ANA's Kitchen Corner

Our Best Chocolate Cheesecake Recipe

What do I need?

18 Oreo Cookies, finely crushed (about 1-1/2 cups) or buy store bought crushed

2 Tbsp. butter, melted

3 pkg. (250 g each) Philadelphia Brick Cream Cheese, softened

1 cup sugar

1 tsp. vanilla

1 pkg. (225 g) Baker's Semi-Sweet Chocolate, melted, cooled slightly

3 eggs

1 cup thawed Cool Whip Whipped Topping **Optional**

1-1/2 cups mixed sliced fresh strawberries and kiwis **Optional**

How do I make it?

Step 1

Heat oven to 325°F.

Step 2

Mix cookie crumbs and butter; press onto bottom of 9-inch spring form pan.

Step 3

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Step 4

Bake 45 to 50 min. or until centre is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. **Optional** top with Cool Whip and fruit.

From: www.Kraftwhatscooking.ca

Ana's Kitchen tips & tricks:

1. Put your beaters and bowl in the fridge before you make whipped cream. If you are making whipped cream for a baked item, be sure to refrigerate the beaters from your hand mixer and a metal bowl to whip the cream in. If they are cold, your cream will whip faster!
2. For a special touch, stir a few drops of red food colouring into the Cool Whip before using as directed.