



If just the word "cheesecake" didn't grab you, try "creamy chocolate cheesecake" on your menu. Wow!

Creamy Chocolate Cheesecake

Makes 3 cheesecakes

Ingredients:

14 oz. graham cracker crumbs
1-1/2 oz. sugar
4 oz. butter OR margarine, melted
1 lb., 2 oz. semi-sweet chocolate
3 lbs. cream cheese, softened
11 fl. oz. Karo® Light Corn Syrup
10-1/2 oz. fresh OR thawed frozen whole eggs
8 fl. oz. whipping cream
4-1/2 tsp. Durkee® Pure Vanilla Extract
6 oz. semi-sweet chocolate, melted

Directions:

Mix graham cracker crumbs, sugar and butter and press onto bottoms of three 9-inch springform pans.

Melt chocolate in small saucepan over very low heat, stirring until completely melted. Set aside.

Place cream cheese in large bowl and beat with mixer using flat paddle on medium speed until creamy. Gradually add corn syrup, beating until well blended. Add eggs gradually, beating just until blended. Mix in cream and vanilla extract; blend in melted chocolate. Evenly portion into prepared crusts.

Bake at 325°F for 40 to 45 minutes until center is almost set. Cool on wire rack. Cover and refrigerate for at least 3 hours. Melt remaining chocolate and drizzle over cheesecakes just before serving.