



Indulgent Baked Chocolate Cheesecake

16 slices



Medium

● up to 100 Min.



Ingredients:

For the base:

200 g Digestive Biscuits (Very finely crushed)
1 Dr. Oetker Fine Dark Cocoa Powder (x1 sachet or 25g)
40 g Caster Sugar
100 g Lightly Salted Butter (Melted)

Filling:

200 g Dr. Oetker 72% Extra Dark Chocolate
375 g Full Fat Cream Cheese
100 g Soured Cream
10 g Dr. Oetker Madagascar Vanilla Paste (2 tsp)
100 g Caster Sugar
150 g Dr. Oetker Extra Dark 70% Chocolate Chunks
1 Medium Egg (Beaten)

- 1** Preheat the oven to 170°C (150°C fan oven, 325°F, gas 3). Grease and line an 18cm (7inch) spring-form cake tin. Put the crushed biscuits in a bowl and mix in the Fine Dark Cocoa Powder and sugar. Bind together with the melted butter, mixing well until thoroughly blended.
- 2** Pile the mixture into the prepared tin, then carefully, using the back of a dessertspoon, press and mould the biscuit mixture over the bottom of the tin and up the sides of the tin to within 1cm (1/2inch) of the top. Smooth the crumb mixture with the back of the spoon to help make sure the inside of the tin is evenly coated in a crumb crust. Chill until required.
- 3** Now make the filling. Break the Extra Dark Chocolate into pieces and place in a heatproof bowl. Place over a saucepan of barely simmering water and leave to melt. Remove from the water, mix well and cool for 10 minutes.
- 4** Meanwhile, in a large bowl, mix the cream cheese, soured cream and Vanilla Paste together. Mix in the cooled chocolate – the mixture will thicken – and gradually beat in the eggs and sugar. Stir in all but 15g Chocolate Chunks.



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- 5 Pile the chocolate cheese filling into the chilled crumb case and smooth the top. Sprinkle over the remaining Chocolate Chunks. Stand the tin on a baking tray and bake in the oven for about 1 hour until firm. Leave to cool in the tin for about 1 hour before removing. This cheesecake is delicious served warm or cooled completely and then chilled for at least 1 hour.

Tip from the Test Kitchen

- This very indulgent and rich cheesecake goes well with berry fruits.

