

## Fresh From the Kitchen

Recipes excerpted from ***The Cheesecake bible*** by George Geary. Published by Robert Rose Inc., Toronto, Ontario, Canada. Copyright 2008. Reprinted with permission of the publisher. All rights reserved.

### **Black Forest Cheesecake**

Serves 10 to 12

Black Forest cake has been around for years, but it may be even better as a cheesecake, rich with chocolate and topped with cherries.

Preheat oven to 350°F (180°C)

9-inch (23 cm) cheesecake pan, ungreased, or springform pan with 3-inch (7.5 cm) sides, greased

#### **CRUST:**

1-1/4 cups chocolate sandwich cookie crumbs	300 ml
3 tbsp unsalted butter	45 ml

#### **FILLING:**

2 packages cream cheese (8 oz/250g each)	2
2/3 cups granulated sugar	300 ml
2 eggs	2
6 oz semi-sweet chocolate, melted and cooled	175 g
1 tsp vanilla extract	5 ml

#### **DECORATION:**

Classic Whipped Cream Topping (See below)	
1 can (21 oz/645 ml) cherry pie filling	1

- Crust:** In a bowl, combine cookie crumbs and butter. Press into bottom of cheesecake pan and freeze.
- Filling:** In a mixer bowl fitted with paddle attachment, beat cream cheese and sugar on medium-high speed until very smooth, for 3 minutes. Add eggs, one at a time, beating after each addition. With the mixer running, pour in melted chocolate in a steady stream. Mix in vanilla.
- Pour over frozen crust, smoothing out to sides of pan. Bake in preheated oven until top is light brown and center has a slight jiggle to it, 35 to 45 minutes. Let cool in pan on a wire rack for 2 hours. Cover with plastic wrap and refrigerate for at least 6 hours before decorating or serving.
- Decoration:** Pipe rosettes around top of cake with Classic Whipped Cream Topping. Fill center with cherry pie filling

## *Fresh From the Kitchen*

### **Black Forest Cheesecake, (continued)**

#### **Tips:**

Make sure the melted chocolate has cooled slightly before adding it to the batter; otherwise, the cake will have chocolate chunks.

#### **Variation:**

For a stunning visual and taste sensation, cut fresh cherries in half and place them cut side down on top of the cheesecake in place of the pie filling.

### **Classic Whipped Cream Topping**

Makes about 1 cup (250 ml)

1/2 cup whipping (35%) cream	125 ml
2 tbsp granulated sugar	25 ml

1. In a well-chilled bowl fitted with the whip attachment, whip cream on medium-high speed until soft peaks form. With the mixer running, sprinkle with sugar and whip until firm peaks form.
2. Pipe a ribbon or rosettes around the border of the cheesecake or ice the entire top.