

Chocolate Raspberry Truffle Cheesecake

Serves 10-12

18 crushed Oreo cookies (1.5 cups) (***I use the food processor***)
2 T melted butter
4 8-oz. packages softened cream cheese
1 ¼ cups sugar
3 eggs
1 cup sour cream
1 tsp. vanilla
1 12-oz. package melted chocolate chips, divided (***I usually use Nestle, but I've also used fancy chocolate. Nestle works great, I melt it in the microwave. Half goes in the batter, the other half on top after it's cooked.***)
1/3 cup seedless raspberry preserves
¼ cup heavy cream

Combine cookie crumbs and butter. Press onto bottom of 9-inch springform pan.

Combine three cream cheese packages with sugar, mixing at medium speed of electric mixer until well blended. Add eggs one at a time, mixing well after each addition. Blend in sour cream and vanilla. Pour over crust.

Combine remaining cream cheese and melted chocolate, mixing at medium speed until well blended. Add preserves and mix well.

Drop rounded tablespoonfuls of chocolate cream cheese batter over plain cream cheese batter. Do not swirl. (***I usually have too much of the chocolate batter. I put the dollops pretty close together.***)

Bake at 325° for one hour, 20 minutes. (***I think I've been baking it for less time. I start checking at 45 minutes to an hour – you want a bit of a jiggle in the top. Sometimes mine cracks, but don't worry – it gets covered up!***). Loosen cake from rim of pan (***I just run a thin, sharp knife around the pan. If you don't do this, the sides will stick to the pan and the middle will sink in.***). Cool before removing rim of pan.

Melt remaining package of chocolate pieces and the heavy cream over low heat, stirring until smooth. Spread over cheesecake. Chill (for at least 6 hours). Garnish with additional whipped cream, raspberries and mint leaves, if desired.