

BRANDY (AMARETTO) CHOCOLATE CHEESECAKE

(YIELD: 12)



INGREDIENTS

A. (CRUST)

1. 8 oz (230 gram) Graham cracker
2. 3 oz (85 gram) melted butter

B. (FILLING)

1. 1 $\frac{3}{4}$ cups of room temperature cream cheese
2. $\frac{1}{2}$ cup of sugar
3. 3 tablespoon of flour
4. 1 teaspoon of vanilla extract

C.

1. 4 eggs
2. 8 oz (225 gram) dark (or semi-sweet) melted chocolate
3. 1 $\frac{1}{4}$ cups of heavy cream
4. $\frac{1}{4}$ cup of brandy or amaretto liqueurs

PREPARATION

1. Prepare the crust and chill for 1 hour.
2. Beat ingredient B. together until fluffy.
3. Add ingredient C slowly into mixture B.
4. Pour the mixture over the chilled biscuit base and bake the mixture at 325 degree F for 50-60 minutes with water bath.