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 ¾ cups of room temperature cream cheese
   2. ½ 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 ¼ cups of heavy cream
   4. ¼ cup of brandy or amaretto liqueurs
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.