

New York City Chocolate Cheesecake **As served at Judy's "Chocolate Cheesecake Tour and Concert"**

From Maida Heatter's Book of Great Chocolate Desserts
Alfred A. Knopf (1980)
(with modifications and suggestions by D.K. Philbin)

Crust

Approximately $\frac{3}{4}$ package Graham Crackers
 $\frac{1}{2}$ or less stick of melted sweet butter
Melted chocolate (I use semi-sweet chocolate chips)

Adjust rack $\frac{1}{3}$ up from the bottom of the oven and preheat the oven to 375 degrees. Separate the bottom and sides from the spring form pan (9 x 3 or 10 x 3 inch); butter the sides ONLY!

I make fine crumbs of the Graham crackers using a food processor and the metal blade; add sufficient melted butter while the processor is running until the crumbs are well coated. Add enough melted chocolate until the mixture has a uniform chocolate color and no hint of the golden graham color remains.

Transfer most (if not all) of the mixture to the bottom of the spring form pan, cover with wax paper and use a rolling pin to smooth out the mixture until the coating is uniform across the bottom of the pan. Make extra crust material; if any is left over you can freeze it and use with another cheesecake. Note: I do NOT coat the sides of the pan with this mixture.

Re-assemble the spring form pan and set aside.

Filling

12 oz. semisweet chocolate
24 oz. cream cheese (Ideally at room temperature. Mine almost never is; that is why I have a quality food processor!)
1 tsp. vanilla extract (use the real vanilla extract; never use imitation!)
 $\frac{1}{8}$ tsp. non-iodized salt
1 cup granulated sugar
1 cup sour cream
3 eggs (graded large or extra large)

Place the chocolate in the top of a double boiler over hot water on low heat . (Use a microwave at your own risk. If you burn the chocolate in the microwave throw it out.) Cover until partially melted, then uncover and stir until completely melted and smooth. Turn off the heat and let cool slightly.

In the food processor add the cream cheese, sugar, vanilla and salt. Cream this mixture until it is quite smooth; scraping down the sides with a rubber spatula. Add the sour cream and mix until

VERY smooth. Add the melted chocolate (you can lick the spatula, I am not watching :>)) and mix until very smooth.

Add the egg ONE AT A TIME AND MIX UNTIL THOROUGHLY BLENDED. Don't overdo the mixing (don't under do it as well). You WILL notice a difference in texture if you overbeat the eggs. The cheesecake will be tougher. Don't worry about it too much. Just don't turn on the food processor and then walk away and vacuum the living room.

Pour the filling into the spring form pan and rotate the pan briskly in one direction then the other, to smooth the top.

Bake for 30 min and then open the oven rotate the pan 180 degrees and bake another 30 min (one hour total). Remove from the oven and let cool on a cooling rack until at room temperature. Cover the top of the pan with aluminum foil and refrigerate overnight.

This cheesecake freezes very well. Let thaw overnight in the refrigerator and serve cold with whipped cream.