

## SCHWARZWALDER CHEESECAKE

### **Crust:**

2 Cups Chocolate Wafer Crumbs

¼ Melted Butter

¼ tsp. Cinnamon

Combine all ingredients together in a small bowl. With a spoon, press up the sides and bottom of a 10" spring form pan.

### **Cheese Filling:**

1# 8 oz. Cream Cheese

1 ½ Cups White Sugar

4 Whole Eggs

1/3 Cup Cherry Brandy

½ Cup Chopped Maraschino Cherries

Beat cream cheese and white sugar until light and fluffy. Add eggs one at a time, beating continuously. Slowly add Cherry Brandy. Add the ½ cup of chopped maraschino cherries on top of the cheesecake. Wrap the sides of the spring form pan with aluminum foil and set pan in an oven proof pan containing ½ inch of water. Bake at 325 degrees for 1 hour. Slide the cheesecake toward the back on the oven and turn the oven off. Set 30 minutes with the door shut. Then, open the oven door for 30 additional minutes\*\*\*.

### **Topping:**

1 oz. Semi-Sweet Chocolate

1 oz. Milk Chocolate

1 Cup Sour Cream at Room Temperature

In a double boiler slowly melt the chocolate. Cool melted chocolate and add sour cream. Spread on top of cheesecake and enjoy!

\*\*\*Notice this technique allows the cheesecake to continue baking without browning too much.