Recipe Ski Tip Chocolate Cheesecake

Recipe Courtesy of Ski Tip Lodge

Ski Tip Lodge

ingredients

12 oz cream cheese
6 oz goat cheese
7 oz melted bittersweet chocolate

3/4 cup white sugar
1 and 1/2 packets hot cocoa mix

2 tsp cocoa powder
1/2 cup heavy cream
1 cup whipped heavy cream
2 sheets gelatin
1/2 tsp vanilla

Chocolate Graham Cracker Crust
1 cup graham cracker crumbs
1 cup brownie crumbs (a home cook can use
crushed Nabisco Chocolate Wafers)

directions

Mix the graham cracker and brownie crumbs with the butter and stir until moist. Add an additional tablespoon of melted butter if it appears dry. Press evenly into the bottom of a spring form pan, and bake at 350 degrees for 8 to 10 minutes. Set aside to cool.

Bloom gelatin in warm water. Set aside.

Over medium low heat, add goat cheese, melted chocolate, cream cheese, sugar, cocoa mix, cocoa powder, and 1 cup of cream. Melt together, stirring regularly.
Remove the cheese mixture from the heat, and whip in gelatin. Allow to cool slightly.

While the cheese mixture is cooling, In a mixing bowl, whip 1 cup of heavy cream until stiff peaks are reached.
Fold whipped cream into the cooled mixture.
Pour into the spring form pan. Refrigerate, uncovered, until set.
To serve, top with toasted cashews, a drizzle of caramel sauce, and white chocolate ganache.

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