



Baked Chocolate Cheesecake



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Introduction

Indulge in the delightful world of desserts with this rich and creamy Baked Chocolate Cheesecake. With a delectable Oreo cookie crust and a luscious chocolate ganache topping, this cheesecake is a showstopper that is sure to impress your guests and tantalize your taste buds. Perfect for celebrations or simply satisfying a sweet craving, this recipe will guide you step-by-step through creating a chocolate masterpiece.

Detailed Ingredients with Measures

Oreo Cookie Crust:

- 24 Oreo cookies wafers and filling
- 4 tbsp unsalted butter, melted

Chocolate Cheesecake Filling:

- 10 oz 70% dark chocolate
- 24 oz full-fat cream cheese, brick style
- 1 cup granulated sugar
- 1 tbsp cocoa powder
- 1 cup sour cream
- 4 large eggs
- Boiling water for the water bath

Chocolate Ganache:

- 5 oz dark chocolate
- 1/2 cup heavy cream
- 2 tsp corn syrup or golden syrup

Optional: Raspberries and chocolate shavings for decoration

Prep Time

Approximately 30 minutes

Cook Time

55-70 minutes

Total Time

At least 7 hours (including chilling time)

Yield

One 9-inch cheesecake, serves 10-12 people

Enjoy your chocolate cheesecake! This decadent treat is perfect for special occasions or whenever you're craving something rich and chocolatey!



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Detailed Directions and Instructions

1. Prepare the Pan:

Preheat the oven to 325F (163C).

Wrap the outside of a 9-inch springform pan in aluminum foil 3-4 times to prevent water from seeping in.

2. Make the Oreo Crust:

In a food processor, pulse the Oreo cookies into fine crumbs. Mix them with melted butter.

Press the mixture into the bottom of the springform pan, creating a slight lip around the edge.

Bake for 10 minutes, then remove from the oven while keeping the pan wrapped in foil.

3. Prepare the Cheesecake Filling:

Chop the dark chocolate and melt it in the microwave at medium power for 45 seconds at a time, stirring until smooth. Alternatively, melt chocolate using a double boiler.

In a large bowl, beat the cream cheese until smooth. Gradually mix in the sugar, then add the melted chocolate and cocoa powder.

Mix in the sour cream.

In a separate bowl, whisk the eggs together, then beat them into the cheesecake batter on low speed. Don't overmix.

See also [Surf 'n Turf Foil Packs](#)

4. Bake the Cheesecake:

Place the wrapped springform pan in a large roasting pan. Pour the

cheesecake batter on top of the crust.

Add boiling water to the roasting pan so that it sits about 1/2 to 1 inch deep.

Bake for 55-70 minutes until the top is set but still slightly wobbly in the center.

Turn off the oven, crack the door open, and let the cheesecake cool in the oven for 30 minutes. Then cool it at room temperature before refrigerating for at least 6 hours or overnight.

5. Make the Chocolate Ganache:

Chop the dark chocolate and place it in a heatproof bowl.

Heat the heavy cream until almost boiling, then pour it over the chocolate. Let it sit for 2-5 minutes before whisking until smooth. Stir in the corn syrup.

6. Assemble and Serve:

Remove the cheesecake from the fridge. Carefully trace around the edge with a knife, then unclamp the springform pan.

Pour the chocolate ganache over the cheesecake, allowing it to drip down the sides. Optionally, decorate with raspberries and chocolate shavings.

Chill for another 30 minutes for the ganache to set.

Slice with a sharp knife and enjoy!

Notes

General Notes:

This cheesecake can be made a day in advance, allowing the flavors to meld beautifully in the refrigerator overnight.

Ensure that the cream cheese is at room temperature to achieve a

smooth filling.

Decoration Notes:

For added flavor and presentation, consider pairing the cheesecake with fresh raspberries and chocolate shavings.

You may also drizzle extra ganache on individual slices when serving for a more indulgent experience.

See also [Tempeh Recipes for Healthy Plant-Based Meals](#)

Storage Notes:

Store leftovers in an airtight container in the refrigerator for up to 5 days, though it is best enjoyed fresh.



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Cook Techniques

Water Bath Technique

Using a water bath (bain-marie) allows for even baking and helps prevent the cheesecake from cracking. Wrap the springform pan tightly in aluminum foil to keep water from seeping in while baking.

Melting Chocolate

When melting chocolate, use either a microwave or a double boiler. If using a microwave, heat in short intervals (45 seconds) and stir in between to achieve a smooth consistency without burning.

Mixing Techniques

Beat cream cheese until smooth before gradually incorporating sugar and other ingredients. When adding eggs, mix on low speed to avoid incorporating too much air, which can cause cracks during baking.

Cooling the Cheesecake

Cool the cheesecake gradually in the oven after baking. This method helps prevent sudden temperature changes that can lead to cracks.

Making Ganache

To make chocolate ganache, heat heavy cream until it's nearly boiling, then pour it over chopped chocolate. Let it sit before whisking for a smooth finish.

FAQ

Can I make this cheesecake ahead of time?

Yes, this cheesecake can be made a day in advance and stored in the refrigerator until you're ready to serve.

How do I store leftover cheesecake?

Leftover cheesecake should be covered and stored in the refrigerator for up to 4-5 days.

What can I substitute for cream cheese?

You can use mascarpone cheese as a substitute for cream cheese, though the flavor and texture may vary slightly.

How do I know when the cheesecake is done baking?

The cheesecake is done when the edges are set, and the center is still slightly wobbly. It will continue to set as it cools.

See also [Chipotle Sauce](#)

Can I freeze the cheesecake?

Yes, you can freeze the cheesecake. Wrap it tightly in plastic wrap and then in aluminum foil before freezing. Thaw it in the refrigerator before serving.



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Conclusion

Indulging in this Baked Chocolate Cheesecake is an experience that combines the luxurious creaminess of cheesecake with the rich intensity of dark chocolate. It's a dessert that is bound to delight chocolate lovers and cheesecake enthusiasts alike, making it an exceptional choice for celebrations or cozy gatherings. With its velvety texture and decadent chocolate ganache topping, this cheesecake is not just food; it's a memorable moment.

Chocolate Raspberry Swirl Cheesecake

Combine fresh raspberries with the cheesecake filling for a vibrant swirl effect. The tartness of the raspberries perfectly balances the sweetness of the chocolate.

Nutty Chocolate Cheesecake

Incorporate crushed nuts, like hazelnuts or walnuts, into the crust or sprinkle them atop the ganache for added texture and flavor.

Mint Chocolate Cheesecake

Add peppermint extract to the cheesecake filling for a refreshing minty twist. Top with crushed Andes mints or a drizzle of mint chocolate sauce.

Salted Caramel Chocolate Cheesecake

Drizzle homemade or store-bought salted caramel sauce over the ganache before serving for a sweet and salty combination that enhances the chocolate flavor.

Chocolate Coffee Cheesecake

Mix in espresso powder with the cheesecake batter for a delightful coffee flavor that complements the chocolate, creating an irresistible mocha cheesecake.

Chocolate Cherry Cheesecake

Fold in maraschino cherries or fresh cherries into the cheesecake batter for a fruity, chocolatey delight that adds a burst of flavor.

Peanut Butter Chocolate Cheesecake

Swirl creamy peanut butter into the filling for a rich and nutty flavor that pairs beautifully with the chocolate. Top with peanut butter cups for decoration.



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