

Black-Bottom Cheesecake

Makes 10-12 servings

Ingredients

Crust

- 1 1/2 cups cream-filled chocolate cookie crumbs
- 3 Tbsp butter, melted

Cheesecake Filling

- 4 packages (8 oz each) cream cheese, softened
- 1/2 cup butter, softened
- 1 cup sugar
- 4 eggs
- 3/4 cup dairy sour cream
- 2 oz semi-sweet chocolate, melted and cooled
- 1 Tbsp cornstarch
- 1/4 cup rum
- 2 tsp rum extract

Rum-Cream Topping

- 1 cup whipping cream
- 2 Tbsp powdered sugar
- 3 Tbsp rum

Decoration

- 1 1/2 oz grated chocolate

Instructions

Crust

1. Grease sides only of a 9" springform pan.
2. Combine cookie crumbs and 3 Tbsp melted butter; press over bottom and halfway up side of pan.
3. Bake in preheated 350°F oven 10 minutes. Line outside of pan with foil to prevent butter in crust from leaking. Cool.

Cheesecake Filling

1. In a large mixer bowl, beat cream cheese, 1/2 cup butter, and sugar until perfectly smooth and fluffy.
2. Add eggs, one at a time, beating well after each addition.
3. Beat in sour cream until blended.
4. Remove 2 1/2 cups of the cream cheese mixture; stir in melted chocolate.
5. Pour chocolate mixture into prepared crust; smooth top.

6. Add cornstarch, rum, and rum extract to remaining light cream cheese mixture; beat until blended.
7. Gently spoon rum-cheese mixture over chocolate mixture; smooth top.

Baking

1. Bake in center of preheated 350°F oven 1 hour 15 minutes.
2. Turn off oven. Without opening oven door, let cheesecake cool in oven 30 minutes.
3. Leave cheesecake in oven 30 minutes longer with oven door propped open 1-3 inches.
4. Cool in pan on a rack to room temperature.
5. Refrigerate overnight.

Rum-Cream Topping

1. In a small bowl, beat 1 cup whipping cream to soft-peak stage.
2. Add 2 Tbsp powdered sugar; gradually drizzle in 3 Tbsp rum, beating until mixture is stiff.

Assembly

1. To loosen cheesecake, run a thin knife around inside edge of pan; remove side of pan.
2. Using 2 large metal spatulas, carefully slide cheesecake off pan bottom onto a serving plate.
3. Spread Rum-Cream Topping over top of cheesecake.
4. Decorate a 2" band on outer edge of top with grated chocolate.

BLACK-BOTTOM CHEESECAKE

1½ cups cream-filled chocolate cookie crumbs
3 tablespoons butter, melted
4 packages (8-oz. EACH) cream cheese, softened
½ cup butter, softened
1 cup sugar
4 eggs
¾ cup dairy sour cream
2 ounces semi-sweet chocolate, melted and cooled
1 tablespoon cornstarch
¼ cup rum
2 teaspoons rum extract
1½ ounces grated chocolate
Rum-Cream Topping

Grease sides only on a 9" springform pan.

Combine cookie crumbs and 3 TB melted butter; press over bottom and halfway up side of pan.

Bake in preheated 350-degree oven 10 min.; line outside of pan with foil to prevent butter in crust from leaking. Cool.

In a large mixer bowl, beat cream cheese, $\frac{1}{2}$ cup butter and sugar until perfectly smooth & fluffy. Add eggs, one at a time, beating well after each addition. Beat in sour cream until blended. Remove $2\frac{1}{2}$ cups cream cheese mixture; stir in melted chocolate.

Pour into prepared crust; smooth top. Add cornstarch, rum and rum extract to remaining light creamcheese mixture; beat until blended. Gently spoon rum-cheese mixture over chocolate mixture; smooth top.

BLACK-BOTTOM CHEESECAKE, CARD NO. 2

Bake in center of preheated oven 1 hour 15 minutes. Turn off oven. Without opening oven door, let cheesecake cool in oven 30 minutes. Leave cheesecake in oven 30 minutes longer with oven door propped open 1-3 inches. Cool in pan on a rack to room temperature. Cool and refrigerate overnight.

To loosen cheesecake, run a thin knife around inside edge of pan; remove side of pan. Using 2 large metal spatulas, carefully slide cheesecake off pan bottom onto a serving plate. Prepare Rum-Cream Topping, spread over top of cheesecake. Decorate a 2" band on outer edge

of top with grated chocolate.

Makes 10-12 servings.

RUM-CREAM TOPPING: In a small bowl, beat 1 cup whipping cream to soft-peak stage. Add 2 TB. powdered sugar; gradually drizzle in 3 TB. rum beating until mixture is stiff