**Chocolate Cheese Cake**

STUFF YOU’LL NEED:

* For best results, use a 9" springform pan
* A second, larger pan into which the 9” pan would fit
* Aluminum foil
* Very hot tap water

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| **Bannings’ Recipe (chocolate)** | **Internet Recipe (plain)** |
| CRUST:   * Finely ground graham crackers * Sugar * Melted butter   CAKE:   * 48 oz. cream cheese at room temperature * 1.5 cups sugar * 1 1/4 cups eggs at room temperature * 4 cups chocolate chips, melted | CRUST:   * 1 3/4 cups finely ground graham crackers * Sugar * 1/3 cup melted butter * Optional: Kosher salt   CAKE:   * 32 oz. cream cheese at room temperature * 1 cup sugar * 1/2 cup sour cream at room temperature * 2 teaspoons vanilla * 3 eggs at room temperature |

CRUST DIREX:

* Mix all crust ingredients together.
* Use a glass to press into the bottom and halfway up the sides of a 9” pan.
* Optional: Pre-bake at 350˚ F for 8-10 minutes or until lightly golden. Set aside.

CAKE DIREX:

* In the bowl of your stand mixer fitted with the paddle attachment, mix the cream cheese and sugar on medium speed, until smooth, scraping the sides of the bowl as necessary. Don’t over-mix!
* Add sour cream and vanilla, mixing well, scraping the sides of the bowl as necessary. Don’t over-mix!
* Add eggs, one at a time, mixing on low speed after each addition, so as to not over-mix.
* Pour mixture into crust and spread evenly.

BAKING DIREX:

* Double wrap the bottom of the 9” pan with aluminum foil (preventative measure)
* Fill larger pan with about 0.75” very hot tap water.
* Place cake pan into larger pan with water and bake 3h at 325˚ F (Internet says 60-70 minutes!). You know it’s done if the outside is set but the center jiggles.
* Run a knife around rim of pan to loosen cake.
* Cool at room temperature for 60 minutes. Then, cover with foil and chill in fridge for 6 or more hours.

Use a paper towel to remove any condensation from top before serving.