



TRIPLE CHOCOLATE CHEESECAKE

PAIRS BEST WITH

14 Hands "Run Wild" Juicy Red Blend

SERVES UP TO 12

Ingredients

9 ounces - chocolate graham crackers
6 Tbsp. - unsalted butter, melted
2 pounds - cream cheese, room temperature
1 ½ cup - sugar
½ tsp. - salt
4 large eggs
1 cup - sour cream
8 oz. - semisweet chocolate, melted
Chocolate Ganache, for topping

Instructions

- Preheat oven to 325 degrees. Assemble a 9-inch spring-form pan with the raised side of the bottom facing down.
- In a food processor, pulse crackers until finely ground. Add butter, and pulse to moisten. Transfer to prepared pan, and press crumbs firmly and evenly into the bottom. Place pan on a rimmed baking sheet; bake 10 minutes, and set aside.
- In a clean food processor, add cream cheese, sugar, and salt; blend until smooth. With motor running, add eggs, then sour cream, and finally chocolate; blend filling until smooth, scraping down sides of bowl as needed.
- Wrap bottom half of spring-form pan in foil. Pour in filling; place in a roasting pan. Place roasting pan in oven. Pour in boiling water to come halfway up side of spring-form pan. Bake just until set, 1 hour. Turn oven off, and let cheesecake sit 1 hour in oven, without opening (this helps prevent cracking).
- Run a thin knife around the edge of the pan (this helps prevent cracking, too); leave in pan, and cool completely on wire rack. Cover loosely and refrigerate, at least 6 hours or up to overnight.
- Prepare Chocolate Ganache. Unmold cheesecake. Spread ganache in center of cheesecake; let set before serving.

14HANDS.COM