



Chocolate-Almond Cheesecake

Servings: 10

Preparation Time: 20 minutes

Start to Finish Time: 4 hours 20 minutes

Excellent variation-cheesecake. The almond definitely comes through complimenting the silky chocolate filling. The bottom crust could have been a dessert by itself with the butter-infused chocolate graham crackers and the hint of almond.



Preheat the oven to 350°F.

Crust:

2 cups graham crackers, chocolate, crushed, (appx. 15 strips, 6 ounces)

1/2 cup almonds, sliced

7 tablespoons butter, melted

1/4 teaspoon salt

Topping:

1 cup light brown sugar

1/2 cup flour

1/2 cup almonds, sliced

5 tablespoons butter, room temperature

Filling:

2 8-oz pkg cream cheese, room temperature

1/2 cup sugar

1 cup full-fat Greek yogurt, such as Fage, room temperature

2 large eggs, room temperature

1 teaspoon almond extract

1/2 teaspoon vanilla extract

1/4 teaspoon salt

1 cup semisweet chocolate chips, melted and cooled

1/2 tablespoon powdered sugar, for garnish

FOR THE CRUST (20 minutes):

Add the chocolate graham crackers and the almonds to a food processor. Process until finely chopped.

Add the butter and salt and process to the consistency of wet sand.

Press the crust into the bottom of a 9-inch springform pan. Refrigerate until ready to use.

FOR THE TOPPING (15 minutes):

In a medium bowl, combine the brown sugar, flour and almonds. Using your fingers, work in the butter until the mixture has the texture of a crumble topping. Set aside.

FOR THE FILLING (15 minutes):

Place the cream cheese, sugar and yogurt in standing mixer. Beat on medium speed until light and fluffy, about 3 minutes, scraping down the sides of the bowl as needed with a rubber spatula.

Add the eggs, almond extract, vanilla extract and salt; beat another minute on medium.

Reduce the speed to low and beat in the chocolate until combined. Pour the filling over the crust and sprinkle evenly with the crumble topping.

BAKE (45 minutes + 1-1/2 hour to cool and 1 hour to chill):

Bake until the center of the cake is just set, 45 minutes.

Let cool to room temperature, then refrigerate until completely chilled.

Serve cold, with a dusting of powdered sugar if desired.

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