

Sugar Free Chocolate Cheesecake

Ingredients:

- Crust
- 1 1/2 cups sugar free chocolate cream-filled cookies (about 18 cookies)
- 2 tablespoons butter, melted
- Filling
- 3 (8 ounce) packages cream cheese
- 1/2 cup butter
- 1 teaspoon vanilla
- 1 1/2 cups unsweetened baking cocoa
- 3 eggs
- Garnish
- Whipped cream
- Fresh fruit



Method:

1. Pre- heat your oven to 325oF if using a silver 9-inch spring form pan; 300oF if using a dark non-stick 9-inch spring form pan. Mix crushed cookies and butter; press firmly onto bottom of pan. Bake 10mins.
2. Sift together Splenda and unsweetened cocoa. Set aside. Beat cream cheese, vanilla and butter with electric mixer on medium speed until well blended. Add dry ingredients and beat completely incorporate. Add eggs, one at a time, mixing on low speed after each addition just until blended. Pour over crust.
3. Bake 45-55 minutes or until centre is almost set. Run Knife or metal spatula around rim of pan to loosen cake; cool before

removing rim of pan. Refrigerate 4 hours or overnight. Top with whipped topping and fruit.

4. Helpful hints:.
5. *Cream cheese can be softened by microwaving on high for 30-45 seconds.
6. *For ease of serving; lightly butter ring of spring form pan and line the bottom with a circle of wax or parchment paper as well as lining the sides with strips of wax or parchment. Lightly buttering the sides and bottom help the paper to stick and when it's ready to serve when you take the ring off you just have to carefully peel the parchment/wax paper off. The sides of the cake don't get mangled this way.