

Chocolate Cheesecake

Yields 8x8 inch cake or 12-16 servings

BL

Crust Yield – 1½ cups

Filling Yield – about 3½ cups

Crust:

1 batch Vanilla Cheesecake Crust Recipe (page 92)

Press final crust mixture into a parchment lined 8x8-inch spring-form pan. Set aside.

Filling:

1 batch Vanilla Cheesecake Filling Recipe (page 93)

1½ Tablespoons carob powder

3 Tablespoons raw cacao powder

2 Tablespoons maple syrup

¾ teaspoon salt

Place all ingredients into a high-speed blender. Blend on high until completely smooth and incorporated.

Pour blended filling into crust. Spread top smooth using a small off-set spatula.

Allow to set up in the refrigerator overnight or until knife cuts firm and clean all the way through

