

Chocolate Cheesecake

A dark, hazelnut crust lies beneath creamy cheesecake drizzled with chocolate.

CHOCOLATE HAZELNUT CRUST

Ground hazelnuts (filberts)	1 cup	250 mL
Hard margarine (or butter), melted	3 tbsp.	50 mL
Cocoa, sifted if lumpy	3 tbsp.	50 mL
Low-calorie sweetener (Splenda)	2 tbsp.	30 mL

LIGHT CREAM CHEESE FILLING

Blocks of light cream cheese (8 oz., 250 g, each), softened	2	2
Light sour cream	1 cup	250 mL
Low-calorie sweetener (Splenda)	1/2 cup	125 mL
Large eggs	3	3
Semi-sweet chocolate baking squares (1 oz., 28 g, each)	2	2
Hard margarine (or butter)	2 tsp.	10 mL

Chocolate Hazelnut Crust: Combine all 4 ingredients in small bowl. Press firmly in bottom of greased 8 inch (20 cm) springform pan. Bake in 350°F (175°C) oven for 10 minutes. Cool completely.

Light Cream Cheese Filling: Beat cream cheese, sour cream and sweetener in medium bowl until smooth. Add eggs, 1 at a time, beating after each addition until just combined. Spread evenly over crust. Bake in 325°F (160°C) oven for about 50 minutes until centre is almost set. Remove from oven. Run knife around inside edge of pan to allow cheesecake to settle evenly. Let stand in pan on wire rack until cooled completely.

Heat chocolate and margarine in small heavy saucepan on lowest heat, stirring often, until chocolate is almost melted. Do not overheat. Remove from heat. Stir until smooth. Drizzle over cheesecake. Chill for at least 6 hours or overnight. Cuts into 12 wedges.

1 wedge: 256 Calories; 22.2 g Total Fat (11.6 g Mono, 1.6 g Poly, 8.9 g Sat); 84 mg Cholesterol; 8 g Carbohydrate; 1 g Fibre; 8 g Protein; 357 mg Sodium

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