



Double Chocolate Toffee Cheesecake

Grease a 9" springform pan and wrap two layers of aluminum foil around it.

To make the graham crumbs, you can either crush the crackers in a plastic bag with a rolling pin or use a mini food processor. You'll need 1 1/2 to 2 packages of full graham crackers to get 2 1/2 cups of crumbs.

Combine them with the melted butter and sugar in a small bowl. Press the crumbs into the greased pan, on the bottom and one inch up the sides. Place the foil wrapped pan on a baking sheet and bake for 10 minutes at 350°. Let cool and prepare the filling.

Place the chocolate chips or pieces and the heavy cream in a microwave safe bowl or heavy saucepan and melt, mixing until smooth. If you melt chocolate in the microwave, the key is to remove it before all the pieces are completely melted. Heat until soft and then stir to melt the rest of the way. Set aside.

In a large bowl, beat the cream cheese and sugar until smooth. Beat in the sour cream and vanilla, then gradually beat in the melted chocolate mixture. Add the eggs and beat on low until just combined. Pour into the prepared crust and place the foil wrapped pan in a large baking pan. Add 1 1/2" of hot water to the baking pan and bake the cheesecake at 350° for 55 - 70 minutes until the center is just set.

Allow to cool on a wire rack or about 20 - 30 minutes then top with chopped heath pieces. You want the cheesecake to still be a little warm so the pieces melt a bit and stick to the top and each other. Let the cheesecake cool completely before adding the dark chocolate. You can do this after another 30 minutes or so, or refrigerate and add the chocolate before serving.

Chop the dark chocolate (one small candy bar is plenty) and melt in a glass bowl in the microwave. Drizzle with a spoon over the top of the cheesecake, allow to cool and harden then serve and enjoy!

INGREDIENTS

Crust:

- 2 1/2 cups chocolate graham crumbs
- 1/2 cup butter, melted
- 2 Tbsp sugar

Filling:

- 6 oz semisweet chocolate (chips or bar broke into pieces)
- 1/4 cup heavy whipping cream
- 3 8-oz packages cream cheese, softened
- 1 1/3 cups sugar
- 1 1/2 cups sour cream
- 1 Tbsp vanilla extract
- 3 eggs, lightly beaten

Topping:

- 4 Heath candy bars, chopped
- 1 dark chocolate candy bar