

# MARBLE CHEESECAKE

## With Chocolate Cookie Crumbs

### INGREDIENTS FOR THE CRUST

- Non-stick cooking spray **OR** parchment paper  
**4 oz** Chocolate cookie crumbs  
**2 T** Butter (melted)



### INGREDIENTS FOR THE FILLING

- 2 1/2 lbs** Cream cheese **OR** Neufatchel **OR** fat-free cream cheese (room temperature)  
**1 3/4 C** Sugar  
**3 T** Flour **OR** gluten-free flour of your choice  
**1/4 t** Salt  
**2** Egg yolks  
**5** Eggs  
**1 t** Vanilla  
**3/4 C** Sour cream (plus 1/4 C)  
**6 oz** Semisweet chocolate (melted) (slightly cooled)

### DIRECTIONS FOR CRUST

- 1 If needed, use a rolling pin with the cookie crumbs in a sealable plastic bag to crush them
- 2 Spray pan with non-stick cooking spray **OR** place parchment paper on the bottom of the 10 inch spring form pan
- 3 Blend the cookie crumbs with the melted butter & press mix into the bottom of the pan & chill

### DIRECTIONS FOR CAKE

- 1 Pre-heat oven to 450 F
- 2 In a mixer with a whisk attachment, place the softened cream cheese & whip it
- 3 Add the sugar & continue to mix until blended
- 4 Add the flour & salt & blend
- 5 Add the yolks & eggs gradually & mix in the vanilla
- 6 Add the 3/4 cup of the sour cream & mix it in
- 7 Take off 2 cups of the mix & set it aside
- 8 In a small bowl, whisk the extra 1/4 cup sour cream with the cooled melted chocolate
- 9 Whisk the mix into the reserved 2 cups of filling
- 10 Pour a layer of the vanilla filling into the bottom of the pan about 1-inch thick
- 11 By large spoonfuls, alternate the 2 fillings to fill the spring form pan
- 12 Using the flat face of an icing spatula, swirl the 2 batters slightly to marble-ize it
- 13 Bake at 450 degrees F for 15 minutes, then turn the oven down to 250 degrees F
- 14 Bake for 1 more hour & then, turn the oven off
- 15 Allow the cheesecake to cool in the oven for 1 hour
- 16 The cake will still 'move' but it is done, it will set up as it chills
- 17 Refrigerate the cheesecake overnight
- 18 Remove from cheesecake from the spring form pan & slice with a hot, dry knife