

Chocolate Covered Strawberry Cheesecake

Ingredients

(2 Cups) Crushed Oreos	(1 ½ Tbsp) Vanilla extract
(1/2) Stick of melted salted butter	(4) Large eggs
(4 oz.) Dark chocolate	Red food coloring *Optional*
(3 ¼ Cups) Fresh chopped strawberries	(8 oz.) Semi- Sweet Chocolate
(3 ½) 8 oz. Blocks of cream cheese	(1/2 Cup) Heavy whipping cream
(1 ¼ Cups) Sugar	9-inch Springform pan
(4 Tbsp) Plain flour	Parchment paper
(2/3 Cup) Sour cream	Aluminum Foil
	Large baking pan
	Saucepan
	Food processor

Instructions

1. Preheat oven to 325 °F
2. Line 9- inch Springform pan with parchment paper
3. Cover outside of pan with aluminum foil
4. Mix cookie crumbs and melted butter into a bowl
5. Press mixture into the bottom of the pan to form the crust (use a bottom of a glass to evenly spread out)
6. Break the dark chocolate into pieces and place evenly over crust
7. Place in oven and bake for 8 minutes
8. Once removed from oven spread chocolate out with spoon
9. Place in oven for 5 minutes
10. Remove from oven and set aside
11. Place large baking pan filled halfway with hot water in oven (Hot water bath)
12. Place strawberries into food processor, puree until smooth
13. Strain in a fine mesh strainer
14. Place puree into saucepan
15. Bring mixture to a slow boil, occasionally stirring to prevent sticking
16. Reduce heat and cook until mixture measures (2/3 cup)
17. Pour into container and place in refrigerator to cool
18. In mixer place softened cream cheese and mix until creamy

19. Mix sugar and flour and continue to mix at low speed
20. Add eggs one at a time
21. Add vanilla
22. Add strawberry puree
23. Stir in sour cream
24. Add food coloring *Optional*
25. Pour mixture into pan and gently shake for 2-3 minutes to remove air bubbles
26. Place into hot water bath and bake for 1 hour and 15 minutes
27. Turn off oven and leave in oven for a hour
28. Open oven door and leave in for another hour
29. Take cheesecake out of oven to cool before refrigerating
30. Refrigerate for 8 hours
31. Heat heavy whipping cream in pan until scalding, pour over chocolate chips
32. Stir until mixed, cool slightly
33. Pour over cheesecake and keep in refrigerator for 1 hour