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| **Menu Item:** | | |
| Chocolate Orange Cheesecake | | |
| **Ingredients** | **Description** | **Quantity** |
| Graham Cracker Crust |  |  |
| Filling: |  |  |
| Cream Cheese | 8oz pkg. | 2 |
| Eggs |  | 3 |
| Brown Sugar |  | 1 cup |
| Zest Of 2 Oranges |  |  |
| Juice Of 1 Orange |  |  |
| Bittersweet Chocolate, Melted |  | 8-12 oz. |
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| **- Instructions -** | | |
| Put Graham Cracker Crust in bottom of 10” springform pan.  Bake crust about 8 min. Mix filling ingredients together and pour into cooled crust. Bake at 350\* for about 1 hour.  Heat 1/2 cup cream till boiling point. Add 1 cup semi-sweet chocolate to hot cream. Stir till glossy and drizzle over cooled cheesecake. | | |
| **Yield:** 1 10” Cake | | |
| **Tip:** | | |