

Chocolate Amaretto Cheesecake



1 cheesecake; 9-inch pan.

- 12 each Oreo type sandwich cookies; crushed into crumbs
- 2 cups low fat or fat-free cream cheese (1 lb.)
- 1-1/3 cups 1% or fat free cottage cheese
- ½ cup cocoa powder
- 1-1/3 cup sugar
- 5 Tbsp flour, whole wheat pastry
- 6 Tbsp Amaretto
- 1-1/2 tsp vanilla
- 1 jumbo egg
- ¼ cup mini semi-sweet chocolate chips

DIRECTIONS:

1. Prep 9-inch springform pan with non-stick cooking spray; Preheat oven to 300°F (Convection oven, 250°F low fan)
2. Sprinkle chocolate cookie crumbs in bottom of pan; press down and set aside
3. Assemble food processor with bowl and blade and add the cheeses, cocoa, sugar, flour, Amaretto, and vanilla. Process until smooth.
4. Add egg and process just until blended.
5. Fold in mini semi-sweet chocolate chips.
6. Slowly and carefully pour cheesecake mixture over the cookie crumbs being careful not to disrupt the crust.
7. Bake until set, 60–70 minutes.
8. Let cool in pan on wire rack. Cover and chill in refrigerator overnight.
9. Remove from pan and slice into 16 wedges.
10. Garnish with dark chocolate curls

(Double wrap to freeze. Let thaw in refrigerator 24 hours before serving.)

Recipe adjustments don't leave this cheesecake short on quality and flavor. The dark "chocolatiness" comes from cocoa powder, which is nearly fat free, plus a few bits of semi-sweet chocolate dispersed throughout the cake. Amaretto and vanilla help add a deep, rich taste experience. Half of the full-fat cream cheese is replaced with low or no-fat cream cheese and the other half is replaced with 1% fat cottage cheese. A typical cheesecake crust made with a lot of graham cracker crumbs, butter and sugar is replaced with a modest number of crushed chocolate sandwich cookies creating a crust that is just perfect for this cheesecake.



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