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Fresh Dark Cherry Chocolate Chip Cheesecake

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Fresh Dark Cherry Cheesecake with Chocolate Chips

Since yesterday was National Cheesecake Day, and cheesecake is a big family favorite around here, another cheesecake it was. I had a big container of really nice dark cherries and of course, chocolate goes with anything so I had to throw some of that in. I used my favorite cheesecake recipe I modified a little and cut down some since my healthy eating plan for the year has already suffered from a significant lack of participation. The original recipe from *The Joy of Cheesecake* says it makes a 10" cake, but I always have enough left to make that and another small one so I cut the recipe down and it is just right for an 8" springform.

Crust:

I made a very simple crust using crushed [white chocolate peanut butter](#)

cookies (son's favorite so I had some around). You can use graham crackers or any other crust you like. If I'd had them, I'd probably have used crushed Oreo's. I very rarely make an "official crust" with the butter etc. patted in nicely but instead usually just crush up some cookies, cracker's or nuts and sprinkle on the bottom of the (vegetable sprayed) pan in a light layer.

Cheesecake filling:

Ingredients (all should be at room temperature):

1 1/4 pounds cream cheese

1 1/4 cup sugar

1 1/2 Tablespoons all-purpose flour

1 egg yolk

3 large eggs

1/4 cup heavy cream

1 cup chocolate chips

Procedure:

Pre-heat the oven to 475 degrees.

In a large bowl (or the mixer bowl) beat the cream cheese until light and fluffy, add the sugar and flour and mix until smooth.

Mix in the yolk and eggs one at a time until mixed thoroughly.

Stir in the cream and mix slightly, just until incorporated.

Place the chocolate chips on top of the crust and pour the cheesecake mixture over them. Bake at 475 for 12 minutes, then lower the temperature in the oven to 200 degrees and bake for about 45 minutes or until the top is set but still jiggles slightly in the middle. Start checking at 30 minutes.

Cheesecake Topping

4 cups of fresh pitted cherries sliced in half

1 tablespoon corn starch

1 teaspoon lemon juice

2 tablespoons water

In a small bowl mix together the corn starch, lemon juice and water until smooth. Place cherries in a saucepan over medium heat, add the liquid and bring to a boil. Cook for 3-5 minutes until the sauce thickens. Cool while the

cheesecake bakes, and when the cheesecake has cooled, the topping can be spooned on the entire cake, or on the individual slices when they are served.



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