

RECIPES FOR CHOCOLATE CHEESECAKE%0A

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[Our Best Chocolate Cheesecake Recipe - Kraft Canada](#)
Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended.

[Chocolate Cheesecake Recipes - Allrecipes.com](#)

Chocolate Cheesecake Recipes Baked or no-bake, dark chocolate or white chocolate, you'll find the cheesecake you're looking for right here.

[Chocolate Cheesecake II Recipe - Allrecipes.com](#)

In a small bowl, mix together 1 1/2 cups chocolate wafer crumbs, 2 tablespoons sugar, and melted butter. Press onto the bottom and 1 1/2 inch up the sides of the prepared 9-inch springform pan. Bake at 350 degrees F (175 degrees C) for 10 minutes. Allow to cool. Reduce oven temperature to 325 degrees F (165 degrees C).

[Chocolate Cheesecake Recipe | Taste of Home](#)

This was a great basic chocolate cheesecake recipe, easy to prepare and even easier to eat! I made it this year for my brother's birthday, he requested chocolate cheesecake with strawberries. After reading through the other reviews I decided to use a traditional graham crust, dark chocolate chips and just a tad less sugar in the filling and I always bake my cheesecakes in a steam bath with the [Deep Dark Chocolate Cheesecake recipe | Epicurious.com](#)

In the '80s and early '90s, chocolate cheesecake was at the top of our list. The simple ingredients in this rich, dense version let a good boutique chocolate shine. Stir cream, 6 ounces chocolate

[Philadelphia Cream Cheese Chocolate Cheesecake Recipes](#)

The Best Philadelphia Cream Cheese Chocolate Cheesecake Recipes on Yummy | Philadelphia Chocolate-vanilla Swirl Cheesecake, Two-bite Cheesecakes, Philadelphia New York Cheesecake

[The BEST Chocolate Cheesecake Recipe + VIDEO](#)

This is the BEST Chocolate Cheesecake! It's perfectly rich, creamy (with the help of Greek yogurt), and bakes up with no cracking and no water bath needed. This is the easy way to perfect baked cheesecake! Includes step by step recipe video.

[The Best Chocolate Cake Recipe \(Ever\) - Cooking | Add a Pinch](#)

The best chocolate cake recipe. Ever? There are plenty of claims for the best chocolate cake recipe. I get that. But with one bite of this decadent, moist chocolate cake with chocolate frosting, every single person around the table

commented that this was the best chocolate cake they'd ever tasted.

Chocolate Chip Cheesecake I Recipe - Allrecipes.com

Toss 1/3 of the miniature chocolate chips with the 1 teaspoon flour to coat (this keeps them from sinking to the bottom of the cake). Mix into cheese mixture. Pour into prepared crust. Sprinkle top with remaining chocolate chips.

Chocolate Cake Recipes - Allrecipes.com

Chocolate cake, chocolate frosting, but with what a difference. Peanut butter is the magic ingredient. It is spread between the cake and the frosting. Peanut butter is the magic ingredient. It is spread between the cake and the frosting.

Our 10 Best Chocolate Recipes | Allrecipes

Milk chocolate: Sweet and creamy, this chocolate is made with milk solids, which give it its light color. For some people, milk chocolate is a clear winner over dark. For some people, milk chocolate is a clear winner over dark.