

KALPNA'S TRIPLE-BAKED CHOCOLATE CHEESECAKE



Ingredients

1. For the Crust

- 1 C almond or hazelnut flour
- ¼ C cocoa
- ¼ C sugar
- ¼ C softened butter
- ¼ t salt

2. For the Cream Cheese Layer

- 400 g cream cheese
- ½ C sugar
- 2 eggs
- 2 T lemon juice
- ½ t salt
- 1 C chocolate chips (set aside)

3. For the Sour Cream Layer

- 450 mL sour cream
- ¼ C sugar
- ¼ C cocoa
- ½ t salt

Method

1. Turn oven on to 180C (350F)
2. Line the bottom of a 22 cm (9") springform pan with parchment.

3. Mix all the ingredients for the crust, and press down into the pan. You can use a small flat-bottomed bowl to do this. Bake for 10 mins.
4. Mix all the ingredients for the cream cheese layer except for the chocolate chips, and make sure the mixture is smooth. When the crust is baked, remove from the oven, and carefully pour on the cream cheese layer. Sprinkle the chocolate chips over the cream cheese, and bake for 30 mins.
5. Mix all the ingredients for the sour cream layer and make sure the mixture is smooth. When the cream cheese layer has finished baking, remove from the oven, and carefully pour on the sour cream layer. Bake for 20 mins.
6. Allow the cheesecake to cool before loosening the springform pan.

ENJOY!