

## Choc Cheese Cake

1/2 c semi-sweet mini c.

8 oz + 3 oz cream cheese

1/3 c sugar

1/4 c soft butter

1/2 tsp vanilla

3/4 c ch. nuts (pecans)

1 c heavy cream

Melt chips (micro full 1 1/2 min; stir till melted) Combine cr. cheese & butter in lg mixer bowl. Beat till smooth & creamy. Add vanilla. Beat in melted choc & pecans till well blended. Whip heavy cream till stiff peaks form; fold into choc cheese mixture. Line 5c. mold w/ foil. Spoon mix into mold. Chill completely over

Prepare choc. glaze: Combine 4oz milk choc bar  $\bar{c}$  2T  $H_2O$   
melt & cool slightly.

Whipped Cream frosting: Combine  $\frac{1}{2}$ c heavy cream,  
2T conf sugar +  $\frac{1}{2}$  tsp vanilla in small  
mixer bowl. Beat till stiff peaks form.

Invert chilled dessert onto serving tray, peel off foil.

Glaze top: Frost sides & pipe  $\bar{c}$  remaining cream.

Decorate  $\bar{c}$  choc curls or chipped nuts. 10 servings.