

Chocolate Amaretto Cheesecake

Ingredients:	One Large	OR	Two Regular
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Keebler Ready-Crust	1 x 9 oz		2 x 6 oz
Cream Cheese	8 oz pkg		1.5 x 8 oz pkgs
Ricotta Cheese	15 oz tub		1.5 x 15 oz tubs
Eggs	4	6	
Sugar	1/2 cup		3/4 cup
Salt	1/4 tsp		3/8 tsp
Vanilla	1 tsp	1.5 tsp	
Amaretto Disaronno	1/3 cup		1/2 cup
Mini Chocolate Chips	2/3 cup (6 oz)		1 cup

Pre-heat oven to 325°



A recipe from Dan Delcollo's web site
www.delcollo.us/recipeindex.html

Combine cream cheese and ricotta in a large bowl; mash together to eliminate lumps. Mix in eggs, sugar, salt, vanilla, and amaretto. Pour into pie crust(s). Sprinkle thoroughly with mini chocolate chips.

Bake large cheesecake for 1 hour, then turn off the oven. Let the cheesecake sit in the warm oven for another 15 minutes, then remove. (For two regular-sized cheesecakes, bake for 50 minutes + 10 min. in oven off.)

Let cool, then place in refrigerator overnight, or at least for several hours. The goal is to "set" the cheesecake; if it's still warm it won't slice cleanly, and frankly it just doesn't taste as good. (If you must serve it sooner, an ice bath or freezer can be used to flash-cool.)

Slice and enjoy!

Jeff B



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