



# HOME COOKING

*with Cathy*

by Cathy Abernethy

HOME PROMOTER  
CONTRIBUTOR



When Jim asked me which recipe I would choose for the February edition of the ClaringtonPromoter, I immediately thought of chocolate.

As usual, I started to go through my pile of recipes from the past and present.

I had used this recipe in my catering days and remember always having good luck with this cheesecake.

Enjoy and Happy Valentine's Day!

## *Chocolate Orange Cheesecake*

### *Ingredients:*

#### Chocolate Crust

- 1 1/3 cups chocolate wafers, crushed
- 1/3 cup melted butter

#### Filling

- 500 grams cream cheese, softened
- 2/3 cup sour cream
- 1/2 cup sugar
- 1 tbsp. orange juice concentrate
- 1 tbsp. orange liqueur
- 6 ounces (170) grams semi-sweet chocolate
- 1 ounce (30 grams) bitter chocolate
- 2 large eggs

#### Topping

- 1 cup heavy cream (whipping cream)
- 2 tbsp. icing sugar
- 1 tsp. vanilla extract

### *Preperation:*

Preheat oven to 350 F.

To prepare crust, combine crushed wafers and melted butter and press into a 9-inch springform pan. Bake for 5 minutes.

To make filling, combine cream cheese, sour cream, sugar, orange concentrate and orange liqueur and beat until smooth. Melt the semisweet and bitter chocolate in a saucepan over hot water, add to the cheese mixture, beating until smooth. Add eggs, beat for 5 minutes.

Pour mixture into crust and bake for 35-40 minutes. Allow the cake to cool to room temperature, then chill for 2 hours.

To make topping, beat cream, icing sugar and vanilla until soft peaks form  
Spread or pipe over chilled cake.

Chill for 1 hour before serving. Serves 10-12.