



## **Chocolate Velvet Brownie Cheesecake**

*Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114*

Yield: 24 ea. desserts.

### **INGREDIENTS**

#### **Brownies:**

3.75 lb Ghirardelli® Double Dark Chocolate Brownie 732-6114

8 oz water

8 oz vegetable oil

6 oz (3) large eggs

#### **To Assemble:**

64 oz cream cheese, softened

28 oz sweetened condensed milk

12 oz sour cream

6 ea large eggs, slightly beaten

8 oz Ghirardelli Semi-Sweet Chips 63116, melted

8 oz heavy cream, whipped (optional)

### **METHOD**

#### **Brownies:**

Add brownie mix, water, oil and eggs in a mixing bowl. Beat to incorporate, scraping periodically. Pour mixture into a lightly greased 1/2 inch sheet pan and bake at 325°F in a conventional oven (275°F convection oven) for about 40 minutes. Let cool and cut into 4" round pieces.

**To Assemble:**

Place brownie rounds in the base of a lightly greased 4” spring form pan or muffin tin. Combine cream cheese, condensed milk and cream cheese in a large bowl and mix until smooth, scrape the bowl. Add eggs, melted chocolate and mix until a homogenous mixture is formed. Pour over baked brownie rounds and bake for 35 minutes or until center of cheesecake does not move. Chill before cutting and garnish with whipped cream and shaved chocolate.