

## DARK CHOCOLATE CRÉME FRAÎCHE MINI CHEESECAKES

### INGREDIENTS

for the crust

1 1/2 Cups Graham Cracker Crumbs  
6 tablespoons unsalted butter, melted and cooled  
4 tablespoons sugar  
1/4 teaspoon Salt

for the batter

12 oz Philadelphia Cream Cheese  
8 oz Crème Fraîche  
1 cup Sugar  
2 eggs  
1/4 cup half and half  
1 teaspoon vanilla extract  
1 cup semi-sweet dark chocolate, melted  
2 tablespoons unsweetened cocoa powder

for the garnish

1/3 cup whipped cream  
12 fresh raspberries

### DIRECTIONS

Preheat oven to 325F.

In the bowl of your mixer, combine the cream cheese, crème fraîche and sugar and beat on medium speed until smooth. Add the eggs one at a time, vanilla, sifted cocoa powder and the dark chocolate sauce and mix well until smooth.

In a measuring cup, combine the graham cracker crumbs, butter, sugar and mix until blended well.

Prepare your mini cheesecake pan and place the removable disks to each cheesecake form or muffin pan with liners. Place about 1 tablespoon of the graham cracker crumb in each form and press down with a spoon evenly.

Place a spoonful (almost to the top but not quite) of the cheesecake batter on top of the graham cracker crust and bake at 325F until filling is set, about 15-18 minutes. Transfer pan to a wire rack and let the cheesecake cool to room temperature, then refrigerate for at least an hour (THIS IS VERY IMPORTANT) otherwise your cheesecake will not form completely.

Remove cheesecakes by pushing up the bottoms of each mini cheesecake form carefully. Garnish with whipped cream and raspberries and serve!