

Chocolate Brownie Cheesecake

Cocoa Mocha Cheesecake With Brownie Crust and a Thick Chocolate Ganache Frosting

I figured since I included a 'Death By Chocolate' cake and cupcake recipe in Cookbook 2... that if I'm going to toss together a handful of snazzy, low fat/calorie/point cheesecakes... there would be mutiny if I didn't also include a cheesecake variation. We're using a sugar free brownie mix for the crust, with a mocha/cocoa filling and a dairy free chocolate ganache shell on top. I knew it was perfect when my wife said: "It's way too rich and chocolatey." Woot, mission accomplished!

Servings Info.:

Yield: 9" Cheesecake

Servings: 12

Serving Size: 1/12

Points:

| | G | B | P |
|--------------|----|----|----|
| 1 serving = | 5 | 4 | 4 |
| 2 servings = | 11 | 9 | 9 |
| 3 servings = | 16 | 13 | 13 |
| 4 servings = | 22 | 17 | 17 |

Directions:

1. Preheat oven to 350 degrees. Spray a 9" spring form pan with cooking spray, set aside.



2. (A) Mix together the brownie mix and carbonated beverage o' choice, to form thick brownie batter. Pour into the pan and bake at 350 degrees for 28 minutes. (B) Remove from oven and allow to cool for 1-2 hours at room temperature. Press down, to compress it a bit. (C) Mix the cream cheese and greek yogurt till smooth. Mix in 1 egg at a time, till smooth. Add the vanilla and coffee, mix till combined. (D) Add the flour, sweetener and cocoa powder, mix till smooth.

Ingredients:

CRUST:

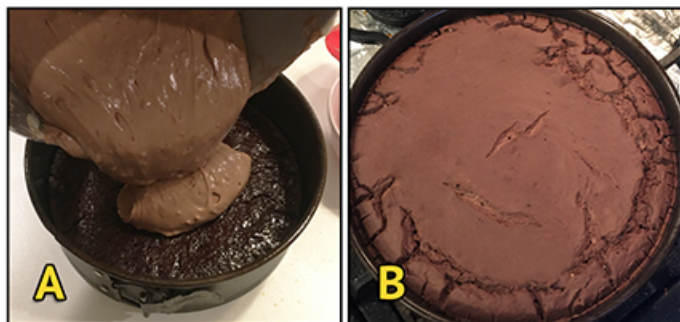
- 1/2 package Pillsbury sugar free brownie mix
- 1/3 cup 0 point carbonated beverage, such as club soda, diet dr. pepper or diet cola.

BATTER:

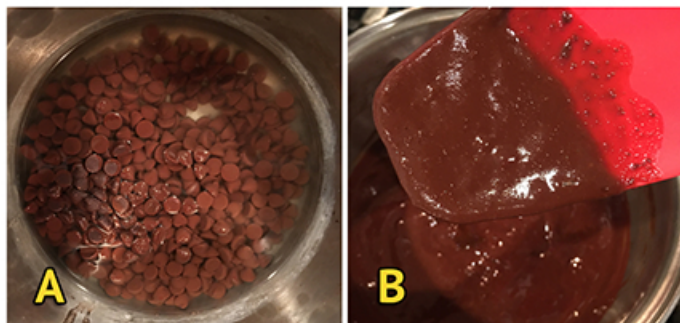
- 16oz fat free cream cheese, room temp. (see notes) ***
- 17oz **FAGE** fat free Greek yogurt, room temp. ***
- 3 large eggs PLUS 2 egg yolks, room temp.
- 1 Tbsp imitation vanilla extract (it's lower in points)
- 1/3 cup all purpose flour
- 1-1/2 cups 0 point sweetener o' choice
- 1/2 cup unsweetened cocoa powder
- 2 Tbsp instant coffee, dissolved in a little water (optional)

CHOCOLATE GANACHE TOPPING:

- 120 grams (just under 3/4 cup) Lily's Dark Chocolate premium baking chips***
- 1/3 cup water
- 1-1/2 tsp cornstarch, dissolved into the water
- 1-2 Tbsp 0 point sweetener o' choice, to taste
- pinch of salt



3. Preheat oven to 325. Bring a small pot of water to a low boil, simmer over low heat. **(A)** Spray the crust and pan with cooking spray, pour cheesecake batter over the crust. Place the cheesecake and the pot of boiling water into the oven. **(B)** Bake at 325 degrees for 55-65 minutes. When the cheesecake is juuuust a little jiggly when you poke the pan with a wooden spoon, remove from oven. Set aside, allow to cool on the counter, elevated, for 1 hour. Move to fridge to cool/set overnight, or for at least 4 hours.



4. After your cheesecake has set/cooled, for hours:
(A) In a small pot, combine the water, chocolate chips, cornstarch, sweetener and dash of salt. Stir till cornstarch is dissolved. **(B)** Heat over medium heat, stirring until the chocolate melts. Reduce heat to medium low, and stir for 3-4 minutes, or until the chocolate sauce is smooth and has thickened enough to coat a spoon. Pour the chocolate sauce over top of the cheesecake, then use a spatula to smooth the top of the cheesecake. For best results, let it cool completely in the fridge, until it becomes a firm ganache shell.

NOTE: While the chocolate sauce is cooling, DO NOT cover the top of the pan with plastic wrap or foil. The water will condense, then drip down onto the middle of the chocolate ganache, leaving an ugly pool of wet chocolate in the middle of your hardened chocolate top. When it is completely cooled, you can cover it.

NOTES:

- **BROWNIE CRUST:** Make sure to let the crust cool completely. If we pour the batter over the top of a warm brownie layer, it will absorb more of the cheesecake batter. We definitely do not want a soggy crust.
- **FAGE GREEK YOGURT:** I recommend FAGE, because it is a LOT thicker than other brands of Greek yogurt, followed closely by CHOBANI. If you use any brand other than those 2, you must strain the Greek yogurt overnight in the fridge, as shown in my "Cookbook Volume 1" on pg. 36.
- **WATER BATH:** I did not use a water bath for my recipe, choosing to instead place a pot of boiling water in the oven. The reason is... for novice cooks. I am NOT going to tell them they have to use a water bath. If you'd like to use one, to reduce the amount of cracking on top of your cheesecake, feel free. Watch a Youtube video for it.
- **SKIP THE FAT FREE CREAM CHEESE:** If you can't find fat free cream cheese, I'd recommend that instead of using 16oz of fat free cream cheese, like in my recipe... you can swap it out for 5oz of reduced fat cream cheese, while also increasing the amount of Greek yogurt used, to a 37oz container (5oz cream cheese, 37oz Greek). Your cheesecake layer won't be as tall, but you won't need to adjust the points. In addition, using the 'regular' cream cheese will require you to adjust your cooking time. Check on your cheesecake at 45 minutes, then every 5 minutes, till done, just to be safe.

