

## Chocolate Pecan Cheesecake

Preheat oven to 325°. Grease sides only of a 10-inch spring form pan.

### **Crust:**

¾ cups finely ground vanilla-wafer crumbs	5 tbsp. melted butter
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### **Batter:**

3 eggs	2 tbsp. grated sweet chocolate
1 cup sugar	¾ cup butter
1 ½ lbs. (3 oz. pkg.) cream cheese at room temperature	1 tsp. vanilla extract
12 oz. sweet chocolate	1 cup pecans, coarsely chopped
1 cup sour cream	whipped cream, opt.
2 tbsp. sugar	

**Crust part:** Combine all the ingredients in a food processor. Press the mixture firmly into the bottom of a 10-inch greased spring form pan.

**Batter part:** In mixer, beat eggs and sugar until ribbons form when the beater is lifted. In another bowl, whip the cream cheese until very soft. add the egg mixture to the cheese and beat on low speed until well combined. In the top of a double boiler, over boiling water, combine the chocolate, sour cream, butter and vanilla. Cook, stirring until the chocolate is melted and then blend into the cheese mixture. Fold in the pecans. Pour the batter into crust and bake in pan. Refrigerate for 12 hours. Serve with whipped cream.