



[Chocolate Cheesecake Recipe](#)

Recipe found on [Ann's Entitled Life](#)

Prep Time: 20 minutes

Cook time: 60 minutes

Ingredients Crust:

- 1 1/2 cups Graham Crackers, finely crushed
- 1/4 cup Sugar
- 1/4 cup Walnuts, finely chopped
- 1/2 cup Butter, melted

Ingredients Cheesecake Filling:

- 3 8oz packages Cream Cheese, softened
- 1/4 cup Unsalted Butter
- 1/2 cup Baking Cocoa
- 1 14oz can Sweetened Condensed Milk
- 4 Eggs
- 1 tsp Almond Extract

Directions Crust:

- Preheat oven to 300°.
- Prepare Graham Cracker Crust –
- In a bowl, combine Graham Cracker crumbs, 1/4 cup sugar, walnuts.
- Stir in melted butter.
- Press onto bottom and 2" up the sides of a 9" springform pan.
- Set aside.

Directions Cheesecake:

- For filling, on low heat on the stove, melt butter, stir in baking cocoa, set aside.
- In a large mixing bowl beat cream cheese; add cocoa mixture, and beat well.
- Slowly add sweetened condensed milk; beat until smooth.
- Add almond extract; mix well.
- Add in eggs; beat to combine.
- Pour filling into prepared Graham Cracker crust.
- Bake in a 300° oven for 60 minutes or until the center is set. To test for doneness, gently shake the pan. When done a 1" wide section of the center will jiggle slightly upon shaking.

- Cool on a wire rack for 10 minutes.
- Using a metal knife or spatula, loosen sides of cheesecake from pan.
- Cool for 30 minutes more.
- Remove sides of pan.
- Cool for 2 hours more.
- Cover and chill thoroughly in refrigerator.

Makes 12 servings Chocolate Cheesecake

Note: [This is a springform pan](#) for those who have never heard of one.