

Chocolate Pumpkin Chocolate Chip Triple Layer Cheesecake

Sue Schmitzer

Ingredients

Crust

1 ½ cups Oreo cookie crumbs (about 20 cookies)
4 tbsp. butter, melted

Filling

3 (8 oz.) packages cream cheese, softened
1 cup granulated sugar
3 large eggs
1 cup pureed pumpkin
1 cup milk chocolate chips, melted & cooled
1 cup mini semi-sweet chocolate chips
2 tsp. vanilla
2 tbsp. cornstarch
½ cup sour cream
1 tsp. pumpkin pie spice

Glaze

3 (1 oz.) squares semi-sweet chocolate
6 tbsp. sifted powdered sugar
½ tsp. vanilla
2 tbsp. butter
1 tbsp. water

Instructions

1. Preheat oven to 350°F. Coat an 8-inch springform pan with non-stick spray. Set out a roasting pan larger than the springform pan.
2. Combine the cookie crumbs with the melted butter until evenly moistened. Press firmly into bottom of spring form pan. Bake 8-10 minutes until set. Cool on wire rack.
3. Wrap the outside of the cooled springform pan with heavy duty foil. Reduce oven temperature to 300°F. Boil about 2 quarts of water, and hold at boiling.
4. For the filling, add the cream cheese, granulated sugar, and cornstarch into a large mixer bowl and beat at medium speed until smooth, scraping the sides of the bowl periodically with a rubber spatula. Beat in the eggs, one at a time, just until blended. Beat in the sour cream and 2 tsp. of vanilla.

5. Divide the batter evenly into 3 bowls. Stir the melted milk chocolate chips into the first bowl. Spoon over the chocolate crumb crust. Stir the pumpkin and pumpkin pie spice into the second bowl of batter. Carefully spoon mixture over the chocolate layer being careful not to swirl the two batters together. Add the semi-sweet chocolate mini chips to the third bowl of batter and carefully spread over the pumpkin layer.
6. Set the foil covered springform pan into the roasting pan. Add boiling water, enough to come halfway up the sides of the spring form pan. Bake for 1 ½ to 1 ¾ hours until set and the center still jiggles slightly when shaken.
7. Turn off the oven and leave the door closed, letting the cake cool in the oven for 1 hour. Remove to a wire rack and run a thin-bladed knife around the inside edge if edges have not pulled away from the pan. Remove the foil and cool completely in the pan on wire rack. Cover and refrigerate at least 4 hours or overnight.
8. For the chocolate glaze, combine the 3 ounces of semi-sweet chocolate and the 2 tbsp. of butter in the top of a double boiler. Cook until melted. Remove from heat; stir in the remaining ingredients. Stir until smooth. Remove sides from spring form pan and place cake on a serving platter. Spread the glaze over the cheesecake while the glaze is warm. Refrigerate until glaze sets.