

# Chocolate Strawberry Cheesecake Delight

(Yield: 12 servings)

## Ingredients

1  $\frac{3}{4}$  cups chocolate graham cracker crumbs (about 9 whole crackers)  
 $\frac{1}{4}$  cup butter, melted  
1 pound fresh (or frozen, thawed) strawberries  
2 envelopes unflavored gelatin  
 $\frac{1}{2}$  cup cold water  
2 packages (8 oz. each) cream cheese, cubed  
1 cup cottage cheese  
 $\frac{3}{4}$  cup sugar  
1 carton (8 oz.) whipped topping, thawed, divided  
1 to 2 cups fresh strawberries  
4 oz. semi-sweet chocolate, chopped

## Instructions

1. In a small bowl, combine cracker crumbs and butter. Press onto the bottom and 1 inch up the sides of a 9-inch. Springform pan coated with cooking spray. Place on a baking sheet. Bake at 350°F for 10 minutes or until set. Cool on a wire rack.
2. Remove the stems and hulls of 1 cup of strawberries. Puree in a food processor. Remove and set aside.
3. In a small saucepan, sprinkle gelatin over cold water; let stand for 1 minute. Heat over low heat, stirring until gelatin is completely dissolved.
4. Transfer to the food processor; add the cream cheese, cottage cheese, and sugar. Cover and process until smooth. Add strawberry puree; cover and process until blended. Transfer to a large bowl; fold in 2 cups whipped topping. Pour into crust. Cover and refrigerate for 2-3 hours or until set.
5. For garnish, wash small strawberries and gently pat with paper towels until completely dry. In a microwave bowl, melt chocolate; stir until smooth. Dip your berries in until coated, allowing excess to drip off. Place on a wax paper-lined baking sheet; refrigerate for at least 30 minutes.
6. Carefully run a knife around edge of springform pan to loosen; remove sides of pan. Garnish cheesecake with chocolate-dipped strawberries and remaining whipped topping.