



Double Chocolate Cheesecake

Creamy, smooth and decadent. Made with our [Chocolate Mini Grahams](#).

Ingredients

- 1 cup crushed [Pamela's Chocolate Grahams](#)
- 3 TBSP sugar, plus ½ cup sugar, divided
- 4 TBSP unsalted butter, melted
- 2 packages of cream cheese, softened (8 oz each)
- 2 eggs
- ½ tsp vanilla extract
- ½ cup dark chocolate, chopped
- ¼ cup whipped cream
- 8 [Pamela's Mini Chocolate Grahams](#)

Directions

Preheat the oven to 325 degrees.

Put the graham crackers into a food processor and pulse until finely ground. Add 3 TBSP of sugar and all of the melted butter, then pulse until dough comes together.

Press the dough into the bottom of a 6 inch spring form pan, set aside.

Put the cream cheese in a bowl with the remaining sugar. Using a hand mixer, or the paddle attachment of a stand mixer, beat the mixture until it's light and fluffy, about 2 minutes.

Add the eggs, one at a time, mixing for 30 seconds between each addition. Mix in the vanilla.

Pour the mixture on top of the crust and bake for 50 minutes to 1 hour. The cake is done when the center stays solid when you gently shake the pan.

Allow the cake to cool for 5 minutes, then run a knife carefully around the edges of the pan to loosen the cake from the sides.

Unlatch sides of the spring form pan, then refrigerate the cake for at least 3 hours.

Make the chocolate ganache topping by placing the chocolate in a glass bowl. Pour the cream into a small pot and bring to a simmer over medium heat.

Pour the hot cream over the chocolate and allow it to sit for 3 minutes then whisk until smooth.

Allow the ganache to cool to room temperature, then spread over the top of the cheesecake. Refrigerate for at least 30 minutes to allow the ganache to set.

Decorate with Mini Chocolate Grahams before serving.

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