

Easy Cherry Chocolate Cheesecake with a Cookie Crust

- The contrast between the dense filling and crumbly crust is perfection.



OVEN
325°F

TIME
10 min

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INGREDIENTS

For the Crust:

2 cups chocolate cookie crumbs (like Oreos, without filling)

$\frac{1}{2}$ cup unsalted butter, melted

For the Cheesecake Filling:

24 oz cream cheese, softened

1 cup granulated sugar

1 cup sour cream

4 large eggs

1 tsp vanilla extract

1 cup semi-sweet chocolate chips, melted and slightly cooled

For the Topping:

1 (21 oz) can cherry pie filling

Optional: Fresh cherries or chocolate shavings for garnish

DIRECTIONS

1. Make the Crust: Preheat oven to 325°F (160°C).
2. Mix the cookie crumbs with melted butter until fully combined.
3. Press into the bottom of a 9-inch springform pan and bake for 10 minutes.
4. Remove and let cool while preparing the filling.
5. Make the Chocolate Cheesecake Filling: Beat cream cheese and sugar until smooth and creamy.
6. Mix in sour cream and vanilla extract.
7. Add eggs, one at a time, mixing well after each.
8. Fold in the melted chocolate until fully incorporated.
9. Bake the Cheesecake: Pour filling over the crust.
10. Bake for 50-60 minutes, until the edges are set and the center is slightly jiggly.
11. Turn off the oven and crack the door open. Let the cheesecake rest in the oven for 1 hour to prevent cracking.
12. Remove and cool completely at room temp. Then refrigerate for 4 hours or overnight.
13. Add the Cherry Topping: Once chilled, spoon cherry pie filling evenly over the top.
14. Garnish with fresh cherries or chocolate shavings for a wow factor.

TIPS FOR SUCCESS

Use room temp ingredients for a smoother filling.

Don't overmix after adding eggs to avoid air bubbles and cracks.

Water bath optional: Place pan in a larger dish with water halfway up for even baking.

Make it extra: Swirl cherry pie filling into the batter before baking for a marbled look. ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/easy-cherry-chocolate-cheesecake-with-a-cookie-crust/>