

CHOCO SOCKO CHEESECAKE

Ingredients:

1 pound (16 ounces) ricotta cheese
¼ cup rice flour
½ teaspoon xanthan gum
4 egg yolks
½ cup sugar
1 tablespoon lemon juice
½ teaspoon vanilla
½ teaspoon salt
1 pound (16 ounces) cream cheese
½ cup sour cream
4 egg whites (no yolks!)
½ cup MORE sugar
½ cup crushed chocolate cream cookies
2 tablespoons butter



Topping:

4 extra tablespoons sour cream
1-2 tablespoons cocoa powder
½ cup chocolate chips

Directions:

Mix ricotta cheese, rice flour, xanthan gum, egg yolks, ½ cup sugar, lemon juice, vanilla, salt until well blended.

Add cream cheese and sour cream and mix well.

Mix separately: egg whites (with no egg yolks in them) and ½ cup MORE sugar until the egg whites form a soft peak (about 6-8 minutes).

Fold the egg white mixture gently into the cheese mixture.



In a springform pan, lay out the crushed chocolate cream cookies. Drizzle with 2 tablespoons butter and press with your fingertips to create a "crust." Pour cheese mixture on top of cookie crust.

Daryl Wood Gerber

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Directions:

Bake at 300 degrees for 1- 1 ¼ hour. Let STAND IN OVEN, with the oven turned off, for 2 hours so the cheesecake will set.

This will prevent drooping in the middle of the cake.

Remove cake from oven. Let cool another hour. Run a knife around the cake and remove the springform pan. Then run a knife between the parchment paper and the bottom of the springform pan. Slide the cake onto a cake plate.

To decorate the cake, spread the extra 4 tablespoons of sour cream onto the top of the cake. Sprinkle cocoa on the sour cream and dot with chocolate chips. Store the cake in the refrigerator. Serve cold.