Chocolate Cheesecake

CRUST
2 cups chocolate wafer crumbs
5 tablespoons melted butter

FILLING
3 packages (8 ounces each) cream cheese, at room temperature
2 ounces (2 squares) of semi-sweet chocolate
5 large eggs
1 cup granulated sugar

FROSTING
6 ounces (6 squares) of melted semi-sweet chocolate
½ cup sour cream

1) To prepare crust, in a medium bowl, mix together chocolate crumbs and melted butter until well blended. Press into a 9-inch springform pan.

2) Preheat oven to 375 degrees F.

3) To prepare filling, in a large bowl, beat together cream cheese, sugar, and eggs at medium speed until smooth and fluffy. Spoon 3 cups cream cheese mixture into crust.

4) Stir chocolate into remaining cream cheese mixture until well blended. Drizzle over batter in crust to make swirls.

5) Bake cheesecake for 1 hour. Transfer pan to a wire rack. Cool completely.

6) Transfer cheesecake to a serving plate, cover with plastic wrap, and chill for 2 hours.

7) Uncover cheesecake; carefully remove the side of pan.

8) To prepare frosting, in a small bowl, mix together chocolate and sour cream. Spread over top of cheesecake. Chill briefly until frosting is set. (Baking Tips: Cheesecake can be made 2 to 3 days in advance and kept in the refrigerator covered in plastic. Or can be frozen for up to 3 weeks.)