

Philadelphia Chocolate Royale Cheesecake

4 pkg (8oz) cream cheese, softened
1 cup sugar
1 tsp vanilla
1 pkg (8 squares) semi-sweet baking chocolate, melted, slightly cooled
¼ cup hazelnut liqueur (optional)
4 eggs

Crust:

18 Oreo cookies, finely crushed
2 T butter, melted

Crust: Mix crumbs, sugar and butter; press onto bottom of 9-inch springform pan. Bake at 325° for 10 minutes.

Filling: Mix cream cheese, sugar and vanilla with an electric mixer until well blended. Add chocolate, liqueur and eggs; mix just until blended. Pour over crust. Bake at 325° for 55 to 60 minutes or until center is almost set if using a silver springform pan. (Bake at 300° for 60 to 65 minutes or until center is almost set if using a dark nonstick springform pan.) Run knife or metal spatula around rim to loosen cakes; cool before removing rim of pans. Refrigerate 4 hours or overnight.