



Solid equipment. Sound advice.



## N50 MIXER RECIPES

### CHOCOLATE CHIP CHEESECAKE

#### Cheesecake

- 32 oz. cream cheese
- 3/4 cup heavy cream
- 4 eggs
- 2 cups confectioner's sugar
- 1 tablespoon vanilla extract
- 16 oz. mini chocolate chips

#### Crust

- 14 chocolate sandwich cookies
- 4 tablespoons softened butter

**Need:** 9" springform pan and larger diameter cake pan for water bath.

#### Cheesecake

Preheat oven to 275°F.

Bring cream cheese to room temperature. Using flat beater on speed 1, mix until smooth, scraping sides and bottom of bowl to incorporate all cheese. Add eggs and mix at speed 1 to incorporate. Turn to speed 2 for two minutes. Add cream, again incorporate at speed 1, then increase to speed 2 for 1 minute. Add sugar and vanilla. Mix on speed 1 for 1 minute. Scrape mixing bowl as needed. Mix on speed 2 for 2 minutes.

Add several tablespoons of confectioner's sugar (or flour) to a bag of chocolate chips and shake until chips are lightly dusted. (This prevents chips from settling to bottom of cake.) Add chips to mixture and stir by hand. Pour into prepared crust. Bake in springform pan submerged in water bath (place springform inside of larger cake pan which is then filled with water to below the sides of the springform) for 1½ hours. Remove cake from bath and bake for final half hour. Cake should be golden brown and of uniform height. Will be slightly springy when lightly moved back and forth when done. After removing from oven, use an icing spatula to ease sides of cake away from pan. Let cool for several hours, then refrigerate overnight.

#### Crust

Place cookies and butter in food processor. Process until finely grained. Pat into springform pan. Bake for ten minutes at 275°F before pouring cheesecake batter on top.