



Chocolate Jubilee Cheesecake

From Pentamere Winery

Ingredients:

2 cups Chocolate cream cookie crumbs
½ cup (1 stick) Butter or margarine, melted
2 cups (12 oz. pkg.) Semi-sweet chocolate chips
2 pkgs. (8 oz. each) Cream cheese, at room temperature
1 can Sweetened condensed milk
3 large eggs, at room temperature
½ cup Pentamere *Cherries Jubilee* dessert wine

Directions:

Preheat oven to 325 degrees. Combine cookie crumbs and melted butter. Press into bottom of a 13x9 inch pan. In large glass bowl, microwave chocolate chips 1½ minutes. Stir with rubber spatula until melted. Let cool slightly.

Combine chocolate, cream cheese, and sweetened condensed milk. Using an electric hand mixer, beat on low for 30 seconds. Increase speed to medium and beat until thoroughly combined (about 1 minute). Add eggs and wine. Beat an additional minute. Pour filling over crust and spread until smooth.

Place on center rack in oven. Bake 45-50 minutes, or until surface is shiny and center jiggles slightly. (The cheesecake will firm as it cools.) Place on wire rack to cool for 30 minutes. Cover with plastic wrap and chill at least one hour, preferably overnight, to allow flavors to blend.

Cheesecake can be stored in refrigerator for up to a week covered with plastic wrap and foil. It can be frozen for up to 2 months wrapped in foil. Thaw in the refrigerator before serving.

Recipe provided by Sherrie Kegeler, Pentamere Winery