

# Triple Chocolate Baked Cheesecake

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# Gather & Feast

Here's my take on a delicious Triple Chocolate Baked Cheesecake. This one is undoubtedly a celebration cake and is perfect for the festive season. You can easily prepare it ahead of time and have it ready to serve straight from the fridge. It's also large enough to feed a crowd if needed. The filling has a subtle malty chocolate flavour that complements the dark cocoa shortbread base and the chocolate ganache perfectly. It's chocolatey without being overly so.

**SERVES** 12-18 | **PREP TIME** 25 min | **COOK TIME** 1 hr 35 min | **TOTAL TIME** 2 hrs + cooling time

## INGREDIENTS

### Base

- 150g (10tbs or 1 1/4 sticks for USA) salted butter, chopped into small pieces
- 70g (1/3 cup) raw sugar/granulated sugar
- 195g (1 1/2 cups) plain/all-purpose flour
- 30g (3 tablespoons) dark Dutch-processed cocoa
- 1 teaspoon vanilla extract
- Pinch sea salt

### Filling

- 750g (26.5oz) full-fat Philadelphia cream cheese (3 blocks)

- 200g (1 cup) sour cream
- 2 tablespoons vanilla extract
- 225g (1 cup) castor sugar
- 4 eggs + 2 egg yolks
- 250g (8.8oz) good quality milk chocolate, melted and slightly cooled

### Ganache

- 180g (6.4oz) dark chocolate, finely chopped
- 100g (1/2 cup) sour cream
- Dark Dutch-processed cacao for dusting

## METHOD

### Base

1. Preheat your oven to 180°C/350°F.
2. In a stand mixer, cream the butter, sugar, and vanilla using the paddle attachment until well combined.
3. Add the flour, cocoa, and salt. Mix until the mixture resembles damp sand. This may take a few minutes for the flour to absorb the butter.
4. Pour and then press the mixture firmly into a greased and baking paper-lined 23cm/9inch springform cake tin using a spatula, large spoon, or your hands. Make sure the baking paper extends at least 15cm higher than the tin's edge to allow for the mixture to rise while baking.
5. Bake at 180°C/350°F for 25 minutes. Once done, set aside to cool. Keep the oven on for the cheesecake filling.

## Filling

1. Reduce the oven temperature to 160°C/320°F.
2. In the stand mixer, mix the cream cheese using the paddle attachment until smooth.
3. Add the sugar and mix again to incorporate.
4. Now add the sour cream and vanilla and mix until smooth.
5. Gradually add the eggs and yolks one at a time on low speed until the mixture becomes silky smooth. Be cautious not to overmix the batter after incorporating the eggs to prevent introducing excessive air into the cheesecake.
6. Mix in the melted chocolate until well combined.
7. Now pour the mixture into the cake tin over the baked base.
8. Fill a separate baking dish with boiling water and place it into the oven on the rack below where the cake will sit.
9. Put the cake on the rack above the hot water and bake for 1 hour 10 minutes at 160°C/320°F.
10. Remove the cheesecake from the oven and allow it to cool.
11. Once cool, place it into the fridge overnight to set.

## Ganache

1. Gently melt the dark chocolate and sour cream together until smooth.
2. Pour the chocolate ganache over the cold cake.
3. Use the bottom of a large spoon to spread the ganache to the edges of the cake.
4. Return the cake to the fridge to set for 30-60 minutes.
5. Finally, dust with dark cocoa powder and serve.

## NOTES

It's essential to ensure that your cream cheese, eggs, and sour cream are at room temperature before starting. This helps achieve a smoother and creamier cheesecake filling.

A note on the 'water-tray method' mentioned in the cake instructions. For baked cheesecake recipes, I prefer adding a tray of hot water underneath the rack that the cake will sit on, rather than submerging the actual cake tin in a water bath and having to ensure the tin is watertight by using foil, etc. I find this method works perfectly and is so much easier.

After removing the cheesecake from the oven, let it cool at room temperature for about 30 minutes before transferring it to the fridge. It's crucial to refrigerate it overnight for the best texture and flavour.



**Find the recipe and watch the video online:**

*<https://www.gatherandfeast.com/triple-chocolate-baked-cheesecake>*

Let me know if you make the recipe! x **@gatherandfeast**