

CopyCat The Cheesecake Factory Tuxedo Cake

Ingredients

Chocolate Cheesecake Crust Ingredients:

2 cups crushed chocolate sandwich cookies
4 tbsp. melted butter or margarine

Chocolate Cake Ingredients:

1/2 cup semi-sweet chocolate chips
4 tbsp. butter or margarine
6 tbsp. white sugar
2 eggs, beaten
1/4 cup cocoa

Chocolate Cheesecake Layer Ingredients:

1 package (8 oz.) cream cheese, softened
6 tbsp. white sugar
3 tbsp. milk
1 egg, room temperature
1/4 cup sour cream
3/4 tsp. vanilla extract
1 tbsp. flour
1 cup semi-sweet chocolate chips, melted

Chocolate Chip Mascarpone Cream Layer:

1.5 cups heavy cream
1/4 cup powdered sugar
1 tsp. vanilla extract
1 package (8 oz.) cream cheese, softened
1/4 cup sour cream
1 cup white chocolate chips, melted
1/2 cup mini semi sweet chocolate chips

Chocolate Ganache Layer:

1/2 cup heavy cream

1 cup semi-sweet chocolate chips

Directions

Crush cookies in a food processor and stir together with melted butter. Press cookies on the bottom and 1" up the sides of prepared 9" springform pan (to prepare pan, spray with cooking spray, line with parchment paper, and respray with cooking spray). Set crust aside and make cake layer.

To make cake layer, melt chocolate chips and butter in the microwave, stirring every 30 seconds until just combined. Whisk in the rest of ingredients until smooth. Pour into prepared crust and set aside.

To make cheesecake layer, cream together room temperature cream cheese and white sugar until smooth. Mix in milk and egg and mix. Stop mixer and scrape down sides, then remix to make sure that everything is fully incorporated. Mix in sour cream, vanilla, and flour. Slowly drizzle in melted chocolate, running mixer on low while you add chocolate. Carefully pour cheesecake mixture on top of cake batter and smooth it to edges, as evenly as you can.

Bake cheesecake/cake at 350 degrees for 40-45 minutes, until cheesecake is set in the center and springs back lightly when touched. A toothpick inserted into the center will come out creamy, but not liquidy. It will not be dry, or the cheesecake is overdone. Mainly, check for "spring back" when you lightly touch the center. Allow cheesecake to cool completely before continuing.

To make chocolate chip mascarpone cream layer, start out by making the whipped cream. With the whisk attachment of your mixer, beat the cream, powdered sugar, and vanilla together until mixture forms soft peaks. Remove whipped cream to a separate bowl, and without cleaning original mixer bowl, switch to paddle attachment and whip your softened cream cheese (by itself) until it is smooth and has no lumps. When

cream cheese is smooth, add in sour cream and mix until combined. Stir in melted white chocolate and mix. Pour in reserved whipped cream and slowly mix until combined. Fold in mini chocolate chips and add mixture on top of cheesecake. Smooth evenly over top. Chill for several hours.

To make chocolate ganache, mix cream and chocolate chips and heat in the microwave, stirring every 30 seconds, just until chocolate is melted and can be stirred into cream. Pour ganache over top of mascarpone layer and smooth evenly to edge.

Place entire tuxedo cake in the refrigerator overnight before releasing from springform pan and cutting into slices.