

## **CHOCOLATE-AMARETTO CHEESECAKE** AVAILABLE AT [WWW.NEWMANRH.ORG/BLOG](http://WWW.NEWMANRH.ORG/BLOG)

*6 CHOCOLATE WAFERS, FINELY CRUSHED  
1 CUP 1% LOW-FAT COTTAGE CHEESE  
1 1/2 CUP LIGHT PROCESSED CREAM CHEESE PRODUCT, ROOM TEMP.  
1 CUP SUGAR  
1/4 CUP PLUS 2 TABLESPOONS UNSWEETENED COCOA  
1/4 CUP ALL-PURPOSE FLOUR  
1/4 CUP AMARETTO  
1 TEASPOON VANILLA EXTRACT  
1/2 TEASPOON SALT  
1 EGG  
2 TABLESPOONS SEMI-SWEET CHOCOLATE MINI-MORSELS  
(OPTIONAL) CHOCOLATE CURLS*

*SPRINKLE CHOCOLATE WAFER CRUMBS IN BOTTOM OF 7" SPRING FORM PAN. SET ASIDE. BLEND COTTAGE CHEESE UNTIL SMOOTH USING FOOD PROCESSOR OR BLENDER. THEN ADD CREAM CHEESE TO COTTAGE CHEESE AND PROCESS UNTIL SMOOTH; ADD NEXT 7 INGREDIENTS UNTIL SMOOTH. ADD EGG AND PROCESS JUST UNTIL BLENDED. FOLD IN CHOCOLATE MORSELS. SLOWLY POUR MIXTURE OVER CRUMBS IN PAN. BAKE AT 300 DEGREES FOR 65-70 MINUTES OR UNTIL CHEESECAKE IS SET. LET COOL IN PAN AND TRANSFER CHEESECAKE TO SERVING PLATTER. GARNISH WITH CHOCOLATE CURLS, IF DESIRED.*

*NOTE: MAY DOUBLE RECIPE FOR 9-10" PAN. CAN SUBSTITUTE AN 8" PAN FOR THIS RECIPE, IF DESIRED. THE LARGER CHEESECAKE WILL REQUIRE ONLY 45-60 MINUTES OF BAKING TIME.  
NUTRITION INFO PER SERVING SIZE LISTED: 12 SERVINGS. ~200 CALORIES, 7.1 G FAT, 27.2 G CARBOHYDRATES, 6.8 G PROTEIN.*



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