



Coffeehouse Chocolate Cheesecake

Featuring: Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114

Yield: 192 – 2” Servings.

A silky smooth chocolate and cream cheese filling over a delectable brownie base of double dark chocolate. One taste and “indulgence” will take on a whole new meaning for your guests.

INGREDIENTS

Brownie Base:

7 1/2 lb (2 pouches) **Ghirardelli® Double Dark Chocolate Brownie Mix 732-6114**

16 fl oz (2 cups) brewed coffee

12 oz (6) eggs

7 1/2 fl oz (1 cup) vegetable oil

Cheesecake:

96 oz (12 cups) cream cheese, softened

56 fl oz (7 cups) sweetened condensed milk

54 oz (9 cups) **Ghirardelli Semi-Sweet Chips 63116, melted**

24 oz (12) eggs

24 oz (3 cups) vanilla yogurt

2 Tbsp instant coffee granules

EQUIPMENT

Four, 16x12x1-inch half sheet pans

METHOD

Brownie Base:

Place brownie mix, coffee, 12 oz (6) eggs and oil in mixer bowl. Using a paddle, mix on low speed 30 seconds. Scrape bowl and paddle. Continue to mix on low speed 30 seconds. Scale batter into four, prepared 16x12x1-inch pans (38 oz batter each pan). Bake in convection at 300°F for 12 minutes.

Cheesecake:

Place cream cheese in separate mixer bowl. Using a paddle, mix on medium speed 3 minutes or until smooth. Add sweetened condensed milk, melted chocolate chips, 24 oz (12) eggs, yogurt and coffee granules. Change to low speed and mix 1 minute. Scrape bowl and paddle. Continue to mix 2 minutes or until mixture is smooth. Scale cream cheese mixture over baked crust (63 oz mixture each pan). For standard oven, bake at 350°F 35 – 40 minutes; for convection oven, bake at 300°F 35 - 40 minutes or until the center of the pan does not jiggle when pan is gently shaken. Chill completely before cutting. Garnish with whipped cream and chocolate shavings, if desired.