

This silky-rich, deeply-chocolaty dessert is lower in fat than its traditional counterpart so you don't have to worry about the added holiday pounds.

## Chocolate Truffle Cheesecake

### Ingredients

#### Crust

- 1 1/4 cups chocolate graham cracker crumbs
- 2 tablespoons granulated sugar
- 2 tablespoons water
- 1 tablespoon melted unsalted butter

#### Filling

- 2 ounces semisweet chocolate, chopped
- 24 ounces 1% cottage cheese
- 8 ounces 1/3 less fat cream cheese, at room temperature
- 3/4 cup granulated sugar
- 1/2 cup unsweetened cocoa powder
- 2 tablespoons all-purpose flour
- 1 egg
- 2 egg whites
- 2 teaspoons instant espresso powder
- 2 teaspoons pure vanilla extract
- Fresh raspberries and mint sprigs (optional)



### Instructions

1. Position the racks in the lower and upper thirds of the oven. Put a small roasting pan on the lower rack and fill about 1/3 full of water. Preheat the oven to 325 °F. Lightly coat a 9-inch springform pan with cooking spray and wrap the outside bottom of the pan with aluminum foil to prevent any leaks.
2. Crust: Mix the graham cracker crumbs, sugar, water, and melted butter in a medium bowl until moistened. Press into the bottom of the prepared pan. Freeze until firm, about 15 minutes, while preparing the filling.
3. Filling: Put the chocolate in a microwave safe bowl. Microwave on medium power until soft and melted, about 1 minute. Stir until smooth. Puree the cottage cheese in a food processor until smooth. Add the cream cheese, sugar, cocoa, and flour and continue to puree, scraping down the sides of the bowl, until smooth. Add the egg, egg whites, espresso, and vanilla and puree until incorporated. Add the melted chocolate and pulse until just combined. Pour over the prepared crust.
4. Put the pan on the upper rack in the oven and bake until just set and the center jiggles slightly, about 50 to 55 minutes. Turn off the oven and let stand in the oven for 1 hour. Remove the cheesecake to a cooling rack and run a knife around the edge of the pan.
5. Let stand at room temperature until cooled, about 2 hours, and then refrigerate until well chilled, 8 hours or overnight. Serve each slice with a few fresh raspberries and a sprig of mint.

Source: <http://www.foodnetwork.com/recipes/food-network-kitchen/chocolate-truffle-cheesecake-recipe-2124554>

