Chocolate Chocolate Peppermint Cheesecake

Yield: One 9-inch cheesecake
350°F

Crust

1 cup	chocolate cookie crumbs
3 tbsp	unsalted butter, melted

1. In a bowl combine the above and press into the bottom of the cheesecake pan. Refrigerate for 10 minutes. Set aside.

Filling

24 ounces	cream cheese, softened
3/4 cup	granulated sugar
1/4 cup	all purpose flour
3 large	eggs
1/2 cup	sour cream
1 tsp	pure vanilla extract
1/4 tsp	pure peppermint extract
3 ozs	semi-sweet chocolate (melted)
1 cup	semi-sweet chocolate chips
1/2 cup	candy cane candies, crushed
1 tbsp	all purpose flour

1. In a mixing bowl with the paddle attachment, place the cheese, sugar and flour, mix at medium speed until well blended. Add the eggs one at a time. Blend in the sour cream, vanilla and peppermint.

2. Place about 1/2 cup of the above mixture into a small bowl and whisk the melted semi-sweet chocolate together. Then place this chocolate mixture into the above mixture and blend together.

3. In a small bowl coat the chocolate chips and candy canes with the second flour and add to the above mixture. Bake at 325°F for 55 minutes. Cool

4. Take a few of the candy canes and crush them on the top.

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