Marbled Chocolate Almond Cheesecake

Yield:
1 cheesecake

Time:
45 minutes to assemble
60 minutes to bake
4 hours to chill

Ingredients:

In the Baking Aisle

1 & 1/3 cups crushed vanilla wafers (about 45 cookies)
2/3 cup finely chopped almonds
6 Tbsp butter, melted
6 oz semi-sweet or bitter-sweet chocolate, chopped
3 - 8 oz packages cream cheese, room temp.
3/4 cup sugar
1 tsp vanilla extract
3 large eggs, room temp.
1 box (7 oz) Odense Almond Paste

Equipment:
9.5 inch spring form pan

Directions:
1 Preheat oven to 325F. Grease pan.

For Crust:

2 Mix together crushed wafers, almonds and butter. Using the bottom of a measuring cup, firmly press into bottom and one inch up sides of pan. Bake for 8 minutes and cool on wire rack.

For Filling:

3 Melt chocolate in double boiler or microwave on low power. Set aside.

4 Place cream cheese, sugar and vanilla in mixing bowl. Beat with electric mixer on medium-high speed until just smooth. Do not over-beat or cake will fall.

5 Add eggs one at a time, mixing until just combined, scraping down sides of bowl between each egg. Set aside one cup of batter.

6 Add melted chocolate to mixing bowl and beat until just incorporated. Place pan with crust on cookie sheet and pour in

chocolate batter. Smooth top.

7 Grate Almond Paste on large hole side. Beat Almond Paste together with reserved cup of batter on high speed until smooth (batter will be slightly granular).

8 Drop almond batter by large spoonfuls on top of chocolate batter.

9 Swirl batters together using a knife to create marbled effect.

10 Bake 1 hour, or until edges are set. Center will be slightly jiggly. Cool on wire rack. To keep cake from cracking, immediately run a thin knife between cake and side of pan. When completely cool, refrigerate at least 4 hours before serving.