



## DARK CHOCOLATE DIPPED CHEESECAKE



Refreshing! Enjoy our chilled cheesecake, dipped in melted chocolate—perfect treat year round’.

### Ingredients

1 Slice of NY Cheesecake (0021)

Dark Chocolate Curls (or nuts,  
candy pieces)

Dark Chocolate Magic Shell

White Chocolate Ganache

Popsicle Sticks

### Directions

#### step 1

Freeze cheesecake about 2 hours or until firm.

#### step 2

Line a tray with parchment paper and set to the side for dipped cheesecake.

#### step 3

Fill a shallow bowl/tray with chocolate curls (or nuts/candy).

#### step 4

Spear each cheesecake slice with Popsicle stick.

#### step 5

Dip in Dark Chocolate Magic Shell coating.

#### step 6

Set each dipped slice in the chocolate curls (or nuts/candy).

**step 7**

Drizzle with white chocolate ganache.

**step 8**

Place on parchment paper lined tray and return to freezer, until shell is hard.

**step 9**

Place in refrigerating prior to serving, allowing the cheesecake to soften for eating. Enjoy!