

LAURA HILLENBRAND'S DIVINE CHOCOLATE CHEESECAKE PIE

Crust:

24 Oreos, filling included
4 tbsp butter, melted

Filling, bottom layer:

11 oz. cream cheese, room temperature
2 whole eggs or ½ cup egg substitute
¼ cup sugar
½ tablespoon pure vanilla extract

Filling, top layer:

2 cups sour cream
1-1/2 teaspoons espresso powder
2 tablespoons black onyx cocoa
1 tablespoon regular cocoa powder
¼ cup sugar

Well in advance of cooking, set out the cream cheese so it can reach room temperature.

To make the crust, put the cookies in a food processor and blend until finely powdered. (My processor does better with two sets of twelve cookies rather than twenty-four at once.) Cookies can also be put in a plastic bag and crushed with a rolling pin. Pour in melted butter and mix thoroughly. Press firmly and evenly into a nine-to-ten-inch pie pan. Chill in refrigerator.

Preheat the oven to 350. Put the cream cheese in a clean food processor or large mixing bowl and blend. One at a time, add eggs, vanilla and ¼ cup sugar. When smooth, pour into the chilled crust. Bake for 20-25 minutes, until it's just firm enough to hold its shape when jiggled.

While the bottom layer is baking, put the sour cream in a medium-sized bowl and mix with the sugar, espresso powder, and two cocoas. When the lower pie layer is done, remove it from the oven, turn off the heat, and spoon the sour cream layer over the top. Because the lower layer will not yet be set, spoon the sour cream in small amounts evenly around the pie rather than pouring it out in one place, then gently spread until smooth.

Return the pie to the oven for four minutes. Set it out to cool briefly, then refrigerate until set.

Serves 6-8.

Enjoy!