No-Bake Chocolate Almond Cheesecake

Makes 1 9" cheesecake

Ingredients

Crust

- 2 cups finely crushed vanilla wafer crumbs
- 1 cup ground toasted almonds
- 1/2 cup butter, melted
- 1/2 cup sugar

Filling

- 1 package (12 oz.) milk chocolate pieces
- 1/2 cup milk
- 1 envelope unflavored gelatin
- 2 packages (8 oz. each) cream cheese, softened
- 1/2 cup dairy sour cream
- 1/2 tsp almond extract
- 1/2 cup whipping cream, whipped

Instructions

Crust

1. In a small bowl, combine vanilla wafer crumbs, almonds, butter, and sugar; mix well.
2. Pat firmly into a 9" springform pan, covering bottom and 2" up sides; set aside.

Filling

1. Melt milk chocolate morsels over hot (not boiling) water, stirring until smooth. Set aside.
2. Pour milk into a small saucepan; sprinkle gelatin on top. Set aside for 1 minute.
3. Cook over low heat, stirring constantly, until gelatin dissolves. Set aside.
4. In a large bowl, combine cream cheese, sour cream, and melted morsels; beat until fluffy.
5. Beat in gelatin mixture and almond extract.
6. Fold in whipped cream.

Assembly

1. Turn filling into prepared crust in pan.
2. Chill until firm (3 hours).
3. Run a knife around edge of cake to separate from pan; remove rim.

NO-BAKE CHOCOLATE ALMOND CHEESECAKE

2 cups finely crushed vanilla wafer crumbs
1 cup ground toasted almonds
½ cup butter, melted
½ cup sugar

FILLING:

1 package (12-oz.) milk chocolate pieces
½ cup milk
1 envelope unflavored gelatin
2 packages (8-oz. EACH) cream cheese, softened
½ cup dairy sour cream
½ teaspoon almond extract
½ cup whipping cream, whipped

To make crust, in small bowl, combine vanilla

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wafer crumbs, almonds, butter and sugar; mix well. Pat firmly into 9" springform pan, covering bottom and 2" up sides; set aside.

To make filling, melt over hot (not boiling) water, milk chocolate morsels; stir until smooth. Set aside. Pour milk in small saucepan; sprinkle gelatin on top. Set aside for 1 minute. Cook over low heat, stirring constantly until gelatin dissolves. Set aside.

In large bowl, combine cream cheese, sour cream and melted morsels; beat until fluffy. Beat in gelatin mixture and almond extract. Fold in whipped cream. Turn into prepared pan. Chill until firm (3 hours). Run knife around edge of cake to separate from pan; remove rim. Makes 1 9" cheesecake.

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