Neapolitan Cheesecake

Crust:

1 c choc wafer crumbs or 12 choc sandwich cookies   3 Tbsp butter

Combine crumbs & melted butter, pat in the bottom of ungreased, 9 in. spring form pan. Bake at 350 degrees for 8 min., cool.

Layers:

3 – 8 oz pkg cream cheese, softened   ¾ c sugar   3 eggs   1 ½ tsp vanilla

Beat cream cheese & sugar until smooth, no lumps. Beat in 1 egg at a time. This is important so that you get no lumps. Add in vanilla beat again. Divide mixture into 3 portions, about 1 2/3 c each.

Dark Chocolate Layer: 2 sq. semi sweet choc., melted & mixed into 1 portion of cream cheese, pour onto choc crumb crust.

White Chocolate Layer: 2 sq. white choc., melted & mixed into 2nd portion of cream cheese, pour on top of dark choc layer of cream cheese.

Strawberry Layer: 1/3 c strawberries, mashed & mixed into 3rd portion of cream cheese, add 6-8 drops of red food coloring, mix well & pour on top of white choc layer.

Bake at 425 degrees for 10 min., reduce to 300 degrees for 50-55 min. or until center is nearly set. Remove from over, immediately run knife around edge. Cool, remove from pan.

Top Drizzle:

Dark Chocolate Drizzle: 3 sq. semi sweet choc., 2 Tbsp butter & 1 tsp shortening – melt & drizzle on top of cooled cheesecake.

White Chocolate Drizzle: ½ sq. white choc., 1 tsp shortening – melt & drizzle on top of dark choc. Drizzle.

Refrigerate leftovers if you have any!!!