

Joe's Chocolate Rum Cheesecake

Ingredients

Crust

18 vanilla wafers
 $\frac{1}{4}$ cup butter, melted
grated rind of 1 lemon

Filling

10 oz. semisweet chocolate bits, melted
 $1\frac{1}{2}$ lb cream cheese, softened
1 cup sugar
3 eggs
 $\frac{1}{4}$ cup raisins, soaked in 1 oz dark rum
1 tsp vanilla
2 cups sour cream

Directions

Crush wafers and mix with butter and lemon rind. Press into bottom of 9-inch springform pan 3 inches deep. In a separate bowl, mix cream cheese until smooth. Add sugar and mix well. Add eggs, one at a time, mixing well after each. Mix in chocolate. Fold in raisins and rum, vanilla, and sour cream. Pour into springform pan. Bake at 350°F for 1 hour and 10 minutes. Cool to room temperature and refrigerate overnight.