Rabbi Robbi’s Black-Bottomed Macaroon Pesadichy* (or Shavu’oty) Cheesecake
Kosher for Passover, if only KLP ingredients are used

Notes from the Rabbi

- Plan to make the cheesecake AT LEAST ONE DAY AHEAD of your serving date – the cheesecake needs time to cool down and chill overnight.
- All ingredients need to be at room temperature (very important!)
- This is NOT for dieters and I know from experience you cannot use Splenda or cottage cheese as substitutes.
- 350 degree oven.
- 8" springform pan. Recommended: Line the bottom with parchment paper. Grease the bottom only.

Ingredients: Crust (two choices)

**Crust 1:**

- 1.5 cups chocolate chips, divided 1 cup and ½ cup (put aside ½ cup until the next day)
- 1 can Passover macaroons (your choice of flavors – you KNOW you did not throw these out lastt Pesach…)
- Up to a ¼ C melted butter/coconut oil or margarine

**Crust 2:**

- 1.5 cups chocolate chips, divided 1 cup and ½ cup (put aside ½ cup until the next day)
- 1 C sliced almonds
- 1 C flaked coconut
- 6 TBL butter/coconut oil or margarine

Filling:

- 3 – 8 oz packages cream cheese
- 1.5 C sugar
- 3 eggs
- 1 tsp. almond extract
- 1 TBL. vanilla
- 1 tsp. salt

**Directions for Crust 1:**

1. Pulverize 1 can coconut macaroons in food processor
2. Reserve 3/4 cup of crushed macaroons for filling, topping
3. Pulverize 1 cup chocolate chips.
4. Check dryness of macaroons – if needed, you can add ¼ C melted butter/coconut oil or margarine to help them stick together.
5. Press into bottom only of prepared springform pan.
6. Evenly sprinkle the pulverized chocolate chips over the bottom of pan.

**Directions for Crust 2:**
1. Pulverize 2 cups sliced almonds
2. Add 1 cup flaked coconut and melted butter/coconut oil or margarine
3. Press into bottom only of springform pan.
4. Pulverize 1 cup chocolate chips
5. Evenly sprinkle pulverized chocolate chips into bottom of pan.

**Directions for the Topping:** (Make the next day)

1. Microwave 1/2 cup chocolate chips with enough margarine/butter or coconut oil to melt the chocolate – start with a couple of TBL of butter or margarine, and add more as needed. Stir to combine.

**Directions for the cheesecake**

1. Put cream cheese in the bowl of a food processor. Process cream cheese. Scrape the bowl down several times.
2. Add sugar slowly until very well blended – scrape again.
3. Add eggs one at a time until fully incorporated – more scraping.
4. Add vanilla.
5. Add almond extract.
6. Add salt.
7. More scraping
8. Put the mix in the prepared springform pan. If you are using Crust 1, swirl the remaining macaroons into filling. If using Crust # 2, mix in shredded coconut (1/2 cup). You can also swirl in some chocolate chips . . . use your imagination.
9. Bake in a large pan of water (depth of about 1/2 an inch) for about 40 minutes, until lightly browned and slightly cracked.
10. Cool 2 hours at room temperature.
11. Refrigerate at least 8 hours.

**The Next Day . . .**

Remove from the cake from the pan by running super thin plastic spatula around the edges.

Melt butter/coconut oil or margarine and 1/2 cup chocolate chips. Mix together and swizzle on top and let it spill over on the sides. Top with more crushed macaroons/ coconut/almonds . . . use your imagination!

Enjoy!