

## Double Chocolate Cheesecake

1  $\frac{1}{2}$  cups cream-filled chocolate sandwich cookie crumbs  
1 (12 ounce) package semisweet chocolate morsels  
3 packages cream cheese, softened  
1 (14-ounce) can sweetened condensed milk  
2 teaspoons vanilla extract  
4 large eggs  
Ganache Topping

**Press** cookie crumbs into the bottom and halfway up the sides of a 9-inch spring-form pan; set aside.

**Microwave** chocolate morsels in a microwave safe bowl at HIGH 1  $\frac{1}{2}$  minutes or until melted; stirring at 30 second intervals

**Beat** cream cheese at medium speed with an electric mixer 2 minutes or until smooth. Add sweetened condensed milk and vanilla, beating at low speed until combined. Add eggs, one at a time, beating at low speed until each addition is combined. Add melted chocolate, beating just until is combined. Pour cheesecake batter into prepared pan.

**Bake** at 300 degrees for 1 hour and 5 minutes, or just until the center is set. Turn off oven, and let the cheesecake sit for 30 minutes with oven door closed. Remove cheesecake from oven, run a knife around the outer edge of the cake, and cool in pan on a wire rack until room temperature. Cover and chill for 8 hours.

**Remove** sides of spring-form pan and place cake on a serving plate. Slowly pour and spread Ganache Topping over top of cheesecake, letting it run down the sides. Chill 1 hour before serving.

## Ganache Topping

$\frac{3}{4}$  cup whipping cream  
1 (6-ounce) package semisweet chocolate morsels  
1 (6-ounce) package milk chocolate morsels

**Bring** cream to a boil in a saucepan over medium heat; quickly remove from heat and stir in semisweet and milk chocolate morsels until melted and smooth. Let mixture cool for about 30 minutes before pouring and spreading over cheesecake.

**Courtesy of Catherine A. Hebert, DDS**  
**(985) 626-0111**

## Oatmeal-Chocolate Chip Cookies

1  $\frac{1}{4}$  cups butter, softened  
 $\frac{1}{2}$  cup granulated sugar  
 $\frac{3}{4}$  cup firmly packed light brown sugar  
1 large egg  
1 tablespoon vanilla extract  
1  $\frac{1}{2}$  cups all purpose flour  
1 teaspoon baking powder  
 $\frac{1}{2}$  teaspoon salt  
3 cups uncooked quick cooking oats  
1 cup semisweet chocolate morsels  
 $\frac{1}{2}$  chopped walnuts  
 $\frac{1}{2}$  cup chopped pecans

**Beat** butter at medium speed with an electric mixer until creamy; gradually add sugars, beating well. Add egg and vanilla, beating until combined.

**Combine** flour, baking powder, and salt; gradually add to the butter mixture, beating until blended. Stir in oats and remaining ingredients. Drop by rounded tablespoonfuls onto ungreased baking sheets.

**Bake** at 375 degrees for 10 minutes or until lightly browned. Cool cookies on baking sheet then remove to wire racks to cool completely.