

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.