Intense Chocolate Cheesecake

Ingredients:
2 lbs. melted chocolate (set aside)
3 lbs. cream cheese (room temperature)
1¾ cup granulated sugar
7 eggs
1 yolk
2 tsp. Vanilla
¼ cup cocoa
1 cup heavy cream

Chocolate Crumb Crust
1½ chocolate wafers (ground)
½ cup powder sugar
¼ cup melted butter

1. Mix all ingredients in medium bowl using your fingertips until mixture is uniform.
Preparation:

For Batter:
Note: Use room temperature ingredients.
1. Pre-heat oven to 325 degrees.
2. Make crust (recipe above).
3. In a mixing bowl, add cream cheese, sugar and cocoa. Beat on high until cream cheese mixture is very creamy.
4. Add eggs one at a time until well-incorporated. Scrape down the sides of bowl with a rubber spatula to incorporate all ingredients.
5. Add heavy cream and vanilla.
6. Add melted chocolate — Work quickly when adding to the mixture.
7. Scrape sides of bowl well, and pour into prepared crust.
8. Bake until set, about 30 minutes.
9. Remove from oven and allow to cool.