



DARK CHOCOLATE PROMISES® CHEESECAKES WITH RED WINE GELEE  
RECIPE

## DARK CHOCOLATE PROMISES® CHEESECAKES WITH RED WINE GELEE



TIME	20 mins
INGREDIENTS	10 items
MAKES	12 servings

These impressive no-bake cheesecakes are loaded with the rich flavors of dark chocolate and red wine all in one dessert.

### INGREDIENTS

- 3/4 cup chocolate cookie crumbs
- 3 tbsp butter, melted
- 18 Dove® Promises® Dark Chocolate , divided
- 8 oz brick-style plain cream cheese, at room temperature
- 1/2 cup sweetened condensed milk
- 2 tbsp lemon juice
- 1/2 tsp vanilla extract

- 1 tbsp plain powdered gelatin
- 1 cup dry red wine
- 2 tbsp granulated sugar

## INSTRUCTIONS

1. Preheat oven to 350°F. Toss together chocolate cookie crumbs and melted butter; press into bottom of 12 mini (2 oz) silicone cheesecake molds. Bake for 10 to 12 minutes or until crisp and set. Refrigerate for 30 minutes or until completely cooled.
2. Finely chop 6 Dark Chocolate Promises®; set aside. Using electric mixer, beat cream cheese until light and fluffy. Beat in condensed milk, lemon juice and vanilla until smooth. Fold in chopped chocolate.
3. Spoon batter into prepared molds, leaving 1/4-inch space at top. Refrigerate for 2 to 3 hours or until well set.
4. In small bowl, sprinkle gelatin over 3 tbsp cold water; let stand for 5 to 8 minutes or until softened. Meanwhile, in small saucepan set over medium heat, combine wine and sugar. Bring to simmer; cook for 5 to 7 minutes or until sugar dissolves and liquid is slightly reduced. Stir in gelatin. Remove from heat; let stand at room temperature until cool to the touch.
5. Pour some of the wine gelee mixture over each cheesecake to come to top of each mold. Refrigerate for 30 to 60 minutes or until chilled and set.
6. Remove cheesecakes from molds. Garnish with remaining Dark Chocolate Promises®.
7. Use a Pinot Noir, Merlot or Port wine if desired. To cool wine gelee quickly, transfer to bowl; sit bowl in larger bowl of ice water, whisking frequently until mixture is cool to the touch.

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**Source URL:**

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