

Chocolate Chip Cookie Dough Cheesecake

*Julie Craig - Jackson, WI
Taste of Home - Prize-Winning Recipes*

Servings: 12

1 3/4 cups crushed chocolate chip cookies OR chocolate wafer crumbs

1/4 cup sugar

1/3 cup butter, melted

FILLING

3 packages (8 ounce ea) cream cheese, softened

1 cup sugar

3 eggs, lightly beaten

1 cup (8 ounces) sour cream

1/2 teaspoon vanilla extract

COOKIE DOUGH

1/4 cup butter, softened

1/4 cup sugar

1/4 cup packed brown sugar

1 tablespoon water

1 teaspoon vanilla extract

1/2 cup all-purpose flour

1 1/2 cups miniature semisweet chocolate chips, divided

Preheat the oven to 350 degrees.

In a small bowl, combine the cookie crumbs and sugar. Stir in the butter. Press onto the bottom and 1-inch up the sides of a greased 9-inch springform pan. Set aside. Place the pan on a baking sheet.

In a large mixing bowl, beat the cream cheese and sugar until smooth. Add the eggs. Beat on low just until combined. Add the sour cream and vanilla. Beat just until blended. Pour over the crust. Set aside.

In another mixing bowl, cream the butter and sugars on medium speed until light and fluffy. Add the water and vanilla. Gradually add the flour. Stir in one cup of the chocolate chips. Drop the dough by teaspoonfuls over the filling, gently pushing the dough below the surface (the dough should be completely covered by the filling).

Bake for 45 to 55 minutes or until the center is almost set. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool for one hour longer.

Refrigerate overnight. Remove the sides from the pan. Sprinkle with the remaining chocolate chips. Refrigerate the leftovers.

Per Serving (excluding unknown items): 475 Calories; 34g Fat (64.2% calories from fat); 7g Protein; 36g Carbohydrate; trace Dietary Fiber; 149mg Cholesterol; 292mg Sodium. Exchanges: 1/2 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 6 1/2 Fat; 2 Other Carbohydrates.