

Dessert

Chocolate Chunk Cheesecake

www.kraftrecipes.com

Servings: 16

Preparation Time: 10 minutes

Start to Finish Time: 4 hours 45 minutes

18 (about 1-1/2 cups) oreo cookies, finely crushed

1/4 cup butter or margarine, melted

3 packages (8 ounce ea) Philadelphia cream cheese, softened

3/4 cup sugar

1/2 cup Breakstone's sour cream

3 eggs

1 1/2 packages (8 squares ea) Baker's semi-sweet chocolate, divided

1/2 cup whipping cream

Preheat the oven to 350 degrees.

In a bowl, mix the crumbs and butter. Press onto the bottom of a 9-inch springform pan.

In a large bowl, beat the cream cheese and sugar with a mixer until blended.

Add the sour cream. Mix well.

Add the eggs, one at a time, beating on low speed after each just until blended.

Chop eight chocolate squares. Stir into the batter. Pour over the crust.

Bake for 45 to 50 minutes or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool completely.

Meanwhile, bring the cream just to a simmer in a small saucepan on low heat. Chop the remaining chocolate squares. Remove the pan from the heat. Add the chocolate to the pan. Stir until completely melted. Cool slightly.

Pour the chocolate over the cheesecake. Refrigerate for 3 hours. Remove the rim of the pan before serving the cheesecake.

Per Serving (excluding unknown items): 101 Calories; 7g Fat (57.3% calories from fat); 1g Protein; 10g Carbohydrate; 0g Dietary Fiber; 58mg Cholesterol; 45mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1/2 Other Carbohydrates.