

Cakes

Double Chocolate Cheesecake

Philadelphia Cream Cheese

Servings: 16

Preparation Time: 30 minutes

Bake Time: 55 minutes

18 creme-filled chocolate sandwich cookies, crushes (about 1 1/2 cups)

2 tablespoons butter or margarine, melted

4 pkg (8 oz) cream cheese, softened

1 cup granulated sugar

2 tablespoons flour

1 teaspoon vanilla

8 ounces semi-sweet chocolate, melted, cooled slightly

4 eggs

1/2 cup blueberries

1 tablespoon powdered sugar

Preheat oven to 325 degrees.

Mix cookie crumbs and butter; pres onto bottom of 9-inch springform pan. Bake ten minutes.

Beat cream cheese, granulated sugar, flour and vanilla with mixer until well blended. Add melted chocolate; mix well. Add eggs, one at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 55 minutes to one hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim.

Refrigerate four hours.

Top with berries just before serving; sprinkle with blueberries and powdered sugar.

Per Serving (excluding unknown items): 291 Calories; 23g Fat (70.0% calories from fat); 6g Protein; 16g Carbohydrate; trace Dietary Fiber; 121mg Cholesterol; 204mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Fruit; 4 Fat; 1 Other Carbohydrates.