

Philadelphia Chocolate Vanilla Swirl Cheesecake

Servings: 16

Preparation Time: 15 minutes

Refrigeration Time: 4 hours

20 OREO Chocolate Sandwich Cookies (about 2 cups), crushed

3 tablespoons butter, melted

4 pkg (8 oz) Philadelphia cream cheese, softened

1 cup sugar

1 teaspoon vanilla

1 cup Sour cream

4 eggs

6 squares Semi-sweet baking chocolate, melted and cooled

Preheat oven to 325 degrees.

Line 13x9-in baking pan with foil, with ends of foil extending over sides of pan. Mix cookie crumbs and butter; press firmly onto bottom of prepared pan. Bake ten minutes.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add sour cream; mix well. Add eggs, one at a time, beating on low speed after each addition just until blended. Remove one cup of the batter; set aside. Stir melted chocolate into remaining batter in large bowl; pour over crust. Top with spoonfuls of the remaining one cup plain batter; cut through batters with knife several times for swirled effect.

Bake forty minutes or until center is almost set. Cool. Refrigerate at least four hours or overnight. Use foil handles to lift cheesecake from pan before cutting to serve. Store any leftover cheesecake in refrigerator.

Per Serving (excluding unknown items): 118 Calories; 6g Fat (48.5% calories from fat); 2g Protein; 13g Carbohydrate; 0g Dietary Fiber; 65mg Cholesterol; 47mg Sodium. Exchanges: 0 Lean Meat; 0 Non-Fat Milk; 1 Fat; 1 Other Carbohydrates.