

# S'more Cheesecake

*Robin Andrews - Cary, NC  
Taste of Home Prize-Winning Recipes*

## **Servings: 12**

*2 1/4 cups (about 36) graham  
cracker crumbs  
1/3 cup sugar  
1/2 cup butter, melted*

### **FILLING**

*2 packages (8 ounces ea) cream  
cheese, softened  
1 can (14 ounces) sweetened  
condensed milk  
2 teaspoons vanilla extract  
3 eggs  
1 cup miniature semisweet chocolate  
chips  
1 cup miniature marshmallows*

### **TOPPING**

*1 cup miniature marshmallows  
1/2 cup semisweet chocolate chips  
1 tablespoon shortening*

Preheat the oven to 325 degrees.

In a small bowl, combine the cracker crumbs and sugar. Stir in the butter. Press onto the bottom and 1-3/4 inch up the sides of a greased 10-inch springform pan. Place on a baking sheet. Set aside.

In a mixing bowl, beat the cream cheese, milk and vanilla until smooth. Add the eggs. Beat on low just until combined. Stir in the chocolate chips and the marshmallows. Pour over the crust.

Bake for 40 to 45 minutes or until the center is almost set. Sprinkle with marshmallows.

Bake 4 to 6 minutes longer or until the marshmallows are puffed.

Meanwhile, melt the chocolate chips and shortening. Stir until smooth. Drizzle over the marshmallows. 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 of the pan. Refrigerate the leftovers.

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Per Serving (excluding unknown items): 444 Calories; 28g Fat (56.1% calories from fat); 8g Protein; 42g Carbohydrate; 1g Dietary Fiber; 125mg Cholesterol; 341mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Lean Meat; 5 1/2 Fat; 2 Other Carbohydrates.