

Clerestorial's Chocolate Chip Cheesecake

Ingredients:

1 1/2 C. graham cracker crumbs*
1/3 C white sugar
1/3 C unsweetened cocoa powder
1/3 C butter, melted

3 – 8 oz packages cream cheese
1 – 14 oz can sweetened condensed milk
3 eggs
2 tsp vanilla extract
1 C mini semi-sweet chocolate chips*
1 tsp flour

Directions:

Preheat oven to 300 degrees F.

Mix graham cracker crumbs, sugar, cocoa & butter. Press the mixture onto the bottom & about 2/3 up the sides of a 9" spring form pan. (I use a flat bottomed round glass to press the crumb mixture on the bottom and the rounded sides of the glass to press the mixture up the sides of the pan.) Set aside.

Beat cream cheese until smooth. Gradually add the condensed milk & beat well. Add the vanilla & eggs & beat on medium until smooth. Toss 1/3 of the chocolate chips with the flour to coat (this keeps them from sinking to the bottom of the cake). Hand mix these chips into the cake. Pour the mixture into the prepared crust & sprinkle the top of the cake with the remaining 2/3 cup of chocolate chips.

Place the cake on a cake sheet and then into the oven.

Bake at 300 degrees for 1 hour. Turn off the oven (do NOT open the oven door) and leave the cake in the oven to cool for another hour. Remove the cake from the oven and let cool completely. I refrigerate the cake at least overnight before removing the ring of the pan & sliding it off of the bottom of the pan. Keep the cake refrigerated until time to serve.

notes: *I don't use the crumbs in a can. I put my graham crackers in a plastic baggie and step on them. It's not important to me that they be ground to dirt size. I kind of like a bit of a crunch.

*And I don't use the mini size of chips. I use full-size Ghirardelli.