



Chocolate Chip Cheesecake

Yield: 1-9-inch cheesecake serves 12

Preheat oven to 350°F

1-9" springform cheesecake

Crust:

1/3 pound chocolate cookies Oreo's®

3 tbsp unsalted butter, melted

In a food processor, with metal blade, pulse the cookies until they are a fine dust. Place them into a mixing bowl, pour the melted butter on top and combine to moisten all of the crumbs. Press into the bottom of the cheesecake pan and freeze until all of the other ingredients are prepared.

Batter:

1-1/2 lbs	cream cheese, room temperature	1 tbsp	lemon juice
		2 tsp	pure vanilla extract
1 cup	granulated sugar	3 tbsp	all purpose flour
1 dash	salt	6 oz (1 cup)	mini chocolate chips
3 large	eggs		

1. In a mixing bowl, fitted with paddle attachment, blend cream cheese, sugar and salt until light and soft, about 5 minutes. Add the eggs one at a time while the mixer is running. Add the juice and vanilla and mix for an additional 3 minutes.
2. Meanwhile in a small bowl, combine the chocolate chips and flour, fold into the above with a plastic scraper. Pour into the prepared shell.
3. Place into the preheated oven for 35-40 minutes until you see the top brown and crack a bit. Pull out of the oven and cool on a rack.

Topping:

1/2 pint	whipping cream	2 tsp	granulated sugar
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When ready to serve, prepare the cream by whipping it with the sugar to soft peaks and place on top of the unmolded cheesecake.