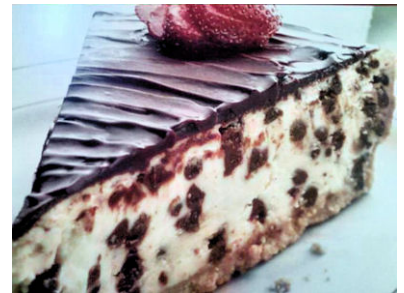


EASY CHOCOLATE LOVER'S CHEESEPIE

From Joan Kruse

INGREDIENTS

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|-----|-----------|--|
| 3 | 8 oz pkgs | cream cheese, softened |
| 3/4 | cup | sugar |
| 3 | | eggs |
| 1 | tsp | vanilla extract |
| 2 | cups | Hershey's mini chips semi-sweet chocolate chips
<i>(a 12 oz pkg, divided)</i> |
| 1 | 9 oz | extra serving-size packaged graham cracker crumb crust |
| 2 | Tbsp | whipping cream |



INSTRUCTIONS

Heat oven to 450.

Beat cream cheese and sugar in large bowl with mixer until well blended.

Add eggs and vanilla-beat well.

Stir in 1-2/3 cups small chocolate chips: pour into crust.

Bake 10 minutes. Without opening oven door, reduce temperature to 250F;
Continue baking 30 minutes, or just until set.

Remove from oven to wire rack. Cool completely. Cover: refrigerate until thoroughly chilled.

Place remaining 1/3 cup chocolate chips and whipping cream in small microwave-safe bowl.

Microwave at HIGH (100%) 20 to 30 seconds or just until chips are melted and mixture is smooth when stirred.

Cool slightly: spread over top of cheesecake.

Refrigerate 15 minutes or until topping is set. Cover: refrigerate leftover cheesecake.

ENJOY! Makes 10 servings