

## **Cheese Cakes**

Chocolate

### **Fudge Truffle Cheesecake**

Eagle Brand Condensed Milk and Hershey's Chocolate put this delicious recipe together. Recipe for Chocolate Curls is included.

#### **CHOCOLATE CRUMB CRUST:**

1-1/2 cups vanilla wafer crumbs  
1/2 cup powdered sugar  
1/3 cup Hershey's cocoa  
1/3 cup butter, melted

#### **CHEESECAKE:**

2 cups ( 12 oz.) semi-sweet chocolate morsels  
3 ( 8 oz.) packages cream cheese, softened  
1 ( 14 oz.) sweetened condensed milk  
4 eggs  
2 tsp. vanilla



**CRUST:** In a mixing bowl combine wafer crumbs, sugar, cocoa and butter; mix until blended. Press firmly on bottom of a greased, 9-inch spring form pan.

#### **CHEESECAKE:**

Melt chocolate morsels in microwave or on top of stove in double-boiler.

In a mixing bowl beat cream cheese until fluffy.

Gradually add condensed milk.

Add melted morsels, eggs, and vanilla; mix until blended.

Pour batter over crust and bake in preheated 300 degree oven for 1 hour and 5 minutes or until center is set.

Cool at room temperature and then refrigerate.

Garnish with chocolate curls and whipped cream.

**NOTE:** Chocolate curls are easy to make if you first warm the chocolate with your hand until slightly melted and then use a potato peeler to cut off the curls of chocolate.

Yield: 16 to 20 servings.