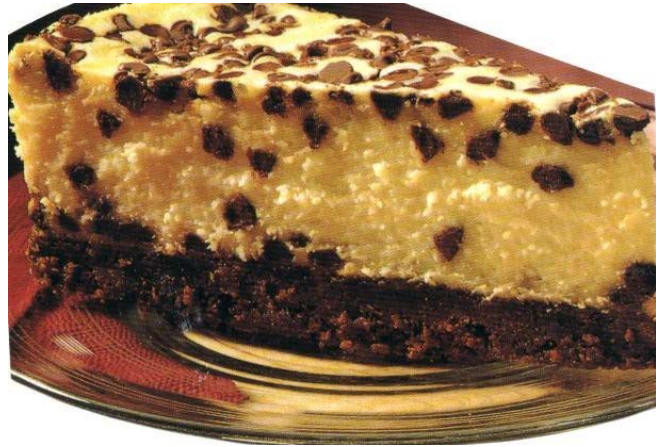


Chocolate Chip Cheesecake

This is a Chocolate lovers delight. Very easy to make and very impressive to serve.

1-1/2 cups graham cracker crumbs
1/3 cup Hershey's cocoa
1/3 cup sugar
1/3 cup butter, melted
3 packages (8 oz. each) cream cheese,
softened
1 can (14 oz.) sweetened condensed milk
3 eggs
2 tsp. vanilla

1 cup Hershey's Mini Chips
semi-sweet chocolate, divided
1 tsp. all-purpose flour



Heat oven to 300 degrees.

In bowl, combine graham cracker crumbs, cocoa, sugar and butter; press evenly onto bottom of 9-inch spring form pan.

In large mixer bowl, beat cream cheese until fluffy.

Gradually add sweetened condensed milk (NOT evaporated milk), beating until smooth.

Add eggs and vanilla; mix well.

In small bowl, toss 1/2 cup Mini Chips with flour to coat; stir into cheese mixture.

Pour into prepared pan.

Sprinkle remaining chips evenly over top.

Bake 1 hour. Turn oven off; allow to cool in oven 1 hour.

Remove from oven; cool to room temperature.

Refrigerate before serving.

Remove sides of spring form pan and place on serving plate.

Cover; refrigerate leftover cheesecake.

Yield: 10 - 12 servings.

Tips for the Perfect Cheesecake

1. All ingredients should be room temperature before you begin.
2. To prevent cracking, cool cheesecake completely in pan on wire rack before placing in the refrigerator.
3. To cut cheesecake more easily, dip a sharp knife in very hot water and shake off the excess water before slicing.