

CHOCOLATE CHIP COOKIE CHEESECAKE

INGREDIENTS:

❖ Cream cheese	24 oz
❖ Eggs	3 ea
❖ Sugar	6 oz
❖ Vanilla	1 tsp
❖ Chocolate Chip Cookie Dough (see recipe)*	2 Lbs

METHOD:

1. Preheat oven to 180 degrees C.
2. In a large bowl, beat together cream cheese, eggs, sugar, and vanilla extract until well mixed; set aside.
3. Divide cookie dough in half.
4. Press half of the dough into bottom of a greased 9 x 13" glass-baking dish; until smooth and evenly distributed.
5. Spoon cream cheese mixture evenly over dough.
6. Spread remaining cookie dough evenly over top of mixture.
7. Bake 45 to 50 minutes, or until golden and center is slightly firm.
8. Remove from oven, let cool, then refrigerate.
9. Cut into slices when well chilled.
10. If desired top with ice cream or whipped cream.

NOTE:

* 2 (16.5-ounce) rolls refrigerator chocolate chip cookie dough may be used in place of cookie dough. Replace step 4 with Slice cookie dough rolls into 1/4-inch slices. Arrange slices from one roll on bottom of a greased 9 x 13" glass-baking dish; press together so there are no holes in dough. Replace step 6 with top with remaining slices of cookie dough.

