

Strawberry and Caramel Swirl Chocolate Chip Cheesecake

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Ingredients:

2 cups chocolate graham cracker crumbs (12 - 14 rectangles)

2 Tbsp sugar

6 TBSP butter, melted

2 packages (8 oz) cream cheese, room temperature

1/4 cup sugar

1/4 cup brown sugar

1 tsp vanilla

1/4 cup sour cream

1/4 cup heavy cream

3 eggs, room temperature

1/2 cup mini chocolate chips

6 TBSP seedless strawberry jam, divided

6 TBSP caramel sauce, divided

OPT: sliced strawberries for serving

Directions:

*Grease a 9 inch springform pan. On the outside of the pan, wrap a sheet of tin foil around the bottom and partially up the sides of the pan. Preheat oven to 325 degrees.

*Mix together the chocolate graham cracker crumbs, 2 TBSP sugar and butter. Press into and partially up the sides of the springform pan.

*Beat the cream cheese, remaining sugar, brown sugar and vanilla until smooth. Beat in the sour cream and heavy cream, then the eggs, one at a time. Mix in the mini chocolate chips.

*Pour half of the filling into the prepared crust. Drizzle with half of the jam, then half of the caramel sauce. Swirl around with a knife or large toothpick. Repeat with the remaining filling, jam and caramel sauce.

*Bake for 60 - 75 minutes, until the center is just set. Remove from the oven and allow to cool to room temperature. Refrigerate for at least 2 hours.

*To serve: gently run a knife around the cheesecake before removing the side of the springform pan. Slice and serve topped with fresh strawberries, if desired.

*Store leftovers, covered, in refrigerator.