

Marbled Cheesecake

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Ingredients:

- 1 ¼ Graham cracker crumbs
- ½ Cup walnuts
- ¼ Cup sugar
- ⅓ Cup butter (melted)
- 4 8oz packages cream cheese (softened)
- 1 14oz can condensed milk
- 4 Eggs
- 2 Tablespoon all purpose flour
- 1 Tablespoon vanilla extract
- 3 1oz squares semi sweet chocolate (melted)

Directions:

1. Preheat oven to 350
2. Combine cracker crumbs, walnuts, sugar, and butter. Press firmly in bottom of a 9 inch pie pan.
3. Beat cream cheese until fluffy. Gradually beat in eggs, flour, and vanilla.
4. Measure 1 ½ cups batter into medium bowl, add chocolate and mix well.
5. Spoon ½ the vanilla batter into prepared pan, then ½ the chocolate. Repeat.
6. Swirl batter
7. Bake for 50-60 minutes