



## Chocolate Chip Cheesecake with Hot Fudge Sauce

{from [bakeat350.net](http://bakeat350.net)}

for the crust:

- 1 & 1/2 cups graham cracker crumbs
- 1/3 c. dutch-process cocoa (such as Hershey's Special Dark)
- 1/3 c. sugar
- 1/3 c. salted butter, melted

for the cheesecake:

- 3 (8 oz.) packages cream cheese, softened
- 1 (14 oz.) can sweetened condensed milk
- 3 eggs, room temperature
- 2 teaspoons vanilla extract
- 1 cup mini chocolate chips, divided
- 1 teaspoon flour

for the sauce:

- 1 cup water
- 1/3 cup sugar
- 1/3 cup light corn syrup
- 1/4 cup dutch-process cocoa (such as Hershey's Special Dark)
- 1/2 teaspoon vanilla
- 2 ounces unsweetened chocolate, finely chopped
- 3 ounces bittersweet chocolate, finely chopped
- 3 ounces dark chocolate, finely chopped

Preheat oven to 300.

make the crust:

Stir together the graham cracker crumbs, cocoa, sugar, and melted butter. Press evenly into the bottom and a little up the sides of a 9" springform pan. Set aside.

for the filling:

With an electric mixer, beat the cream cheese until fluffy. Add in the sweetened condensed milk and beat until smooth. Beat in the eggs and vanilla, scraping down the sides and bottom of bowl as needed.

In a small bowl, toss 3/4 cup of the mini chocolate chips with the flour. Fold into the cheesecake batter. Pour into the prepared pan. Sprinkle the remaining chips over the top.

Bake for 1 hour. Turn oven off and allow to cool *in the oven* for 1 hour. Remove to a cooling rack; run a thin knife all the way around the edge of the cheesecake. Cool completely before refrigerating.

make the sauce:

In a medium saucepan, heat the water, sugar, and corn syrup together until boiling. Stir frequently. Remove the pan from the heat and whisk in the cocoa. Add the vanilla and whisk again until combined.

Add the chopped chocolate and let the mixture sit for 3 minutes. Use a silicone spatula to stir the mixture until the chocolate is melted and smooth. Let the mixture cool and refrigerate.

serve:

Scoop some of the sauce into a microwave safe bowl and heat on 50% power until warm. Spoon out fudge sauce on each plate and top with a slice of cheesecake.

{source: for cheesecake, unknown....sauce: adapted from [Jeni's Splendid Ice Creams at Home](#)}

[note: I use [Hershey's Special Dark Cocoa](#) for the sauce and crust. I love the taste and the dark, rich color. Feel free to use any cocoa powder.]