

## **Julie Hyzy's Chocolate Chip Cheesecake**



### **Ingredients**

- 1  $\frac{3}{4}$  cups crushed chocolate Teddy Grahams (I ground them up in my food processor)
- 2 T sugar
- 2 T cocoa powder
- $\frac{1}{2}$  cup butter, melted
- 3 8oz pkgs cream cheese
- 1 can (14 oz) sweetened condensed milk (NOT evaporated milk)
- 3 eggs
- 1 T vanilla
- 1 cup mini chocolate morsels (semi-sweet)

Preheat oven to 300 F.

Mix crushed Teddy Grahams with sugar, cocoa, and butter until well combined. Press into the bottom and up the sides (as much as possible, that is) of a 9-in ch springform pan.

In a separate bowl combine cream cheese and condensed milk, beating with hand mixer until smooth. Add vanilla and eggs. Continue until well mixed and smooth again. Add about half the mini chips (1/4 cup) to the mix, stirring these in by hand. Pour into the prepared crust and top with the remaining chips.

Bake for 65 minutes. Make sure you place the springform pan on a cookie sheet or jelly roll pan because the butter will probably leak out the bottom. Set a timer for 65 minutes so you don't need to keep checking on the cheesecake. At the 65 minute mark, turn the oven off and allow the cheesecake to bake/cool for a full hour. Don't open the oven during this time. After an hour, remove from the oven and allow to cool slightly before refrigerating. Remove from springform pan before serving.