

Chocolate Cheese Cake www.easy-cake-recipes.com

Ingredients:

- 1 1/2 cups chocolate wafer crumbs
- 1/4 teaspoon ground cinnamon
- 6 tablespoons butter or margarine, melted
- 4 packages (8 ounce size) cream cheese, softened
- 1 cup sugar
- 1 tablespoon flour
- 5 eggs
- 1/2 cup sour cream
- 12 ounces semi-sweet chocolate, melted
- 2 teaspoons vanilla extract

Instructions:

Preheat oven to 350°F.

Combine cookie crumbs, cinnamon and butter and press this mixture into the bottom of a 9-inch springform pan. Bake 8-10 minutes or until set. Remove from oven and cool.

Mix together the cream cheese and sugar until well blended. Add in flour. On low speed, add the eggs, one at a time and blend. Blend in the chocolate and vanilla.

Pour over the prepared crust. Bake at 425°F for 15 minutes, then lower the heat to 300° for an additional 45 minutes.

Turn the oven off, but leave the cake inside for another hour. Remove from oven and cool completely. Refrigerate until serving.