

Chocolate Chip Cheesecake www.easy-cake-recipes.com

For the Crust

- 1 package (8 1/2 ounces) chocolate wafers, crushed into fine crumbs
- 1/4 cup sugar
- 1/3 cup melted butter

Mix cookie crumbs, sugar and melted butter. Press into a 9-inch springform pan. Refrigerate while making the batter.

The Batter

- 3 eggs
- 1 cup granulated sugar
- 3 (8 ounce) packages of cream cheese at room temperature
- 1/4 tsp salt
- 1 teaspoon vanilla extract
- 2 ounces mini-chocolate chips

Beat the cream cheese and sugar together at medium speed. Add eggs and beat until smooth; mix in sour cream, vanilla and salt. Stir in chocolate chips.

Pour batter into crust and bake in preheated oven at 350°F for 45 minutes.

Turn off the oven and let the cheesecake rest for another hour.

Remove from oven, let cool and refrigerate.