

Recipe

CHOCOLATE CHUNK CHEESECAKE

- 1 cup (12) crushed creme-filled vanilla cookies
- 2 tablespoons PARKAY Margarine, melted
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- 3 8-oz. pkgs. PHILADELPHIA BRAND Cream Cheese, softened
- 1/2 cup packed brown sugar
- 1 teaspoon McCORMICK/SCHILLING Vanilla Extract
- 4 eggs
- 1 8-oz. milk chocolate bar, chopped

Combine crumbs and margarine; press onto bottom of 9-inch springform pan. Bake at 350°, 10 minutes.

Combine cream cheese, sugar and extract, mixing at medium speed on electric mixer until well blended. Add eggs, one at a time, mixing well after each addition. Stir in candy; pour over crust. Bake at 350°, 45 minutes. Loosen cake from rim of pan; cool before removing rim of pan. Chill. Garnish with strawberry slices, additional chocolate, melted, and mint leaves; if desired.

10 to 12 servings

