

Chocolate Cheesecake

Notes

You can use the pre-made crust from the store – they have them in chocolate too!

Ingredients

18 Oreo Cookies, finely crushed (about 1-1/2 cups)

2 Tbsp. butter, melted

3 pkg. (250 g each) Philadelphia Brick Cream Cheese, softened

1 cup sugar

1 tsp. vanilla

1 pkg. (225 g) Baker's Semi-Sweet Chocolate, melted, cooled slightly

3 eggs

1 cup thawed Cool Whip Whipped Topping

1-1/2 cups mixed sliced fresh strawberries and kiwis

Process

Heat oven to 325°F.

Mix cookie crumbs and butter; press onto bottom of 9-inch springform pan.

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 45 to 50 min. or until centre is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Top with Cool Whip and fruit.