



# *Gammy's House Recipes*

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## **CHOCOLATE CHIP CHEESECAKE**

2 packages (3 oz. each) cream cheese, softened  
1 can (14 oz.) sweetened condensed milk  
1 egg  
1 teaspoon vanilla extract  
1 cup semi-sweet chocolate mini-chips  
1 teaspoon flour  
1 (6 oz.) KEEBLER Chocolate Pie Crust  
Chocolate glaze (recipe follows)  
Chocolate curls (optional)

Preheat oven to 350°. With mixer, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add egg and vanilla; mix well. Toss chips with flour and stir into cheese mixture. Pour into crust. Bake at 350° for 35 minutes or until center springs back when lightly touched. Cool; top with glaze and chocolate curls. Serve chilled. Refrigerate leftovers.

### **Chocolate Glaze:**

In a small saucepan combine 1/2 cup semi-sweet chocolate mini-chips with 1/4 cup whipping cream. Cook and stir until thickened and smooth. Immediately spread over pie.