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Easy Chocolate Chip Cheesecake Pie

Ingredients

- 6 oz cream cheese, softened
- 1 can sweetened, condensed milk
- 1 egg
- 1 tsp vanilla
- 6 oz mini semi-sweet chocolate morsels
- 1 tsp flour
- 1 Keebler Ready Graham Pie Crust

For the Chocolate Glaze

- 3 oz mini semi-sweet chocolate morsels
- ¼ cup whipping cream

Instructions

1. In large mixing bowl beat cream cheese on medium of electric mixer until fluffy. Gradually beat in sweetened condensed milk.
2. Add egg and vanilla, mixing until just combined. Toss together 1 cup chocolate morsels and flour. Fold into cream cheese mixture.
3. Pour into cruse. Bake at 350 degrees about 30 minutes or until center is almost set. Cool for about 1 hour.
4. In small saucepan, combine ½ cup chocolate morsels and cream. Cook over very low heat, stirring constantly until chocolate melts and mixture thickens slightly. Remove from heat and pour over cheesecake. Cook for 30 minutes. Refrigerate at least 2 hours.
5. Garnish as desired and store in refrigerator.

NOTE: The cream cheese layer at the bottom rises to the top which makes a sweet and crunchy delicious pie.

Courtesy of Tenia B, Owenton, Kentucky

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