



# A Recipe From Cherry's Kitchen

## **Cherry's Chocolate-Chocolate Cheesecake**

- 1 6 oz. Box of Chocolate Wafer Cookies
- 6 Pepperidge Farm Fudge Chip Cookies
- ¼ teaspoon ground cinnamon
- ¾ Cup Melted Butter
  
- 1 12 oz. Package of semi-sweet chocolate chips
- 2 Lbs of Cream Cheese (4-8 oz packages)
- 2 Cups Sugar
- 4 Eggs
- 1 teaspoon cocoa
- 2 teaspoons vanilla
- 2 Cups Sour Cream

Combine Wafers, butter and cinnamon. Press in the bottom of an 11 inch spring form pan. Chill. Melt chocolate chips. Beat Cream Cheese until fluffy. Add Sugar and Eggs. (One at a time) Add Chocolate Chips, cocoa and vanilla and beat. Stir in Sour Cream. Pour over crumbs. Bake at 350 degrees for an hour and ten minutes. Cool to room temperature. Refrigerate before serving.

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