



Creamy Dairy Caramel Chocolate Chip Cheesecake

By Katherine Larson

Base

1½ cups chocolate or vanilla wafers
¼ cup melted butter

Mix together, put in Springform pan (spray with butter spray beforehand) and let chill in the refrigerator for 30 minutes.

Filling

(2) 8 oz. cream cheese
2/3 cup sugar
3 eggs (beat one at a time)

Then beat this mixture until smooth

Add one bag milk chocolate chips

1 cup whipping cream
2 tsp. butter
1 tsp. vanilla

Bake at 325 F. for 55-65 mins. Put a pan with ½ inch water underneath cheesecake to help prevent cracking. Edges will be set, middle will jiggle a little bit.

Topping

1 cup sour cream
1 ½ tsp. vanilla
1 tsp. sugar

Drizzle chocolate fudge topping and caramel over the top and dot with chocolate chips!

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