



# FROM ANDREA'S KITCHEN CHOCOLATE CHIP CHEESECAKE

by Andrea Woodson

This month's recipe is Chocolate Chip cheesecake with ganache. This cheesecake involves simple ingredients and is absolutely delicious. The best thing about this recipe is it easy to make, but impressive to serve. It is rich, creamy and full of chocolate. My husband's favorite dessert is cheesecake and I prefer my dessert with chocolate so this has the best of both worlds. I'm sure it will be loved by your family as well!

## INGREDIENTS

- 6 oz. cream cheese (room temperature)
- 14 oz. can Sweetened Condensed milk
- 1 egg
- 1 teaspoon of vanilla
- 1 cup mini semi sweet morsels
- 1 teaspoon of flour
- 6 oz. ready-made chocolate cookie crust

### Ganache

- 1/2 cup of semi-sweet morsels
- 1/4 cup heavy whipping cream

## PREPARATION

Preheat oven to 350 degrees

In a medium bowl add cream cheese, add egg and vanilla and beat until fluffy. Slowly add the can of condensed milk as you continue to beat mixture until all combined. In a separate bowl combine mini morsels with flour and mix well. Fold into cream cheese mixture. Pour mixture into the crust and bake for 35 minutes.

For ganache topping, melt remaining 1/2 cup of semi-sweet morsels and heavy cream on low heat in a small saucepan until smooth and pour over baked cheesecake. Cool for an hour and enjoy!

