



Double Chocolate Layered Cheesecake



Ingredients

- 2 pkg. (8 oz. each) Cream Cheese, softened
- 1/2 cup sugar
- 1/2 tsp. vanilla
- 2 eggs
- 3 squares Semi-Sweet Chocolate, melted, cooled
- 1 Ore Pie Crust (6 oz.)
- 1/2 cup thawed Cool Whip
- 4 fresh strawberries cut in half (optional)

Directions

Heat oven to 350°F.

Beat cream cheese, sugar and vanilla with mixer until well blended. Add eggs, 1 at a time, beating on low speed after each just until blended.

Remove 1 cup batter; mix with melted chocolate. Pour plain batter in to crust first. Top with chocolate batter.

Bake 40 min. or until center is almost set. Cool completely. Refrigerate 3 hours. Top with Cool Whip and berries (if desired) just before serving.

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