

CHOCOLATE SWIRL CHEESE CAKE

Ingredients

1. 1 1/2 c. sugar
2. 3 (8 oz.) cream cheese, at room temperature
3. 5 eggs
4. 1 tbsp. vanilla
5. 4 oz. of Sweet Chocolate SYRUP

Intructions

1. Add sugar to softened cream cheese.
2. Beat well.
3. Add eggs one at a time. Beat after each additional egg.
4. Add vanilla. Beat.
5. Measure 2 cups of the cheese mixture to cooled chocolate and blend.
6. Pour remaining cheese mixture into well buttered 10 inch pan or 9 inch square pan lined with chocolate Graham Cracker Crumb Crust.
7. Add spoonfuls of chocolate cheese mixture in pan.
8. Zig Zag with spoon to marblize.
9. Bake 40 to 45 minutes at 350 degrees.
10. First cool. Then chill.