

Chocolate Chip Cookie Dough Cheesecake



CRUST:

4 tablespoons butter, melted
2 ½ cups chocolate cookie crumbs (I like to use Teddy Grahams)

FILLING:

4 8-oz packages cream cheese, softened to room temperature
1 cup sugar
4 large eggs
1 teaspoon flour
1 teaspoon vanilla
1 cup sour cream

COOKIE DOUGH:

½ cup butter, softened
½ cup sugar
½ cup packed light brown sugar
2 tablespoons milk
2 teaspoons vanilla
1 cup flour
¼ teaspoon salt
1 cup mini chocolate chips
An additional 1 cup mini chocolate chips to fold into the batter with the cookie dough balls

COOKIE DOUGH:

- **1** In a medium bowl, combine the butter and sugars for the cookie dough. Add the milk, vanilla and blend. Mix in the flour, salt and the chocolate chips. The dough will be fairly soft.
- **2** Gently roll the dough into small balls (about a teaspoon size, maybe a bit larger) and place them on a wax paper lined plate or baking sheet. Place them in the freezer to harden while making the rest of the cheesecake.

CRUST:

- **1** Lightly grease the bottom and sides of a 10-inch springform pan.
- **2** In a medium bowl, combine the butter with the chocolate cookie crumbs (you could easily use a food processor to crush the cookies and incorporate the butter).

- **3** Press mixture onto the bottom and about halfway up the sides of the prepared pan.

Cheesecake:

- **1** Using an electric mixer on high speed, beat the cream cheese, sugar, eggs and flour until smooth. Add the vanilla and sour cream and mix just until blended. Be careful not to overmix – incorporating too much air into the batter can contribute to a cheesecake cracking on top during baking.
- **2** Pour half the batter into the prepared crust.
- **3** Gently stir in the cookie dough balls and the additional 1 cup mini chocolate chips into the remaining batter. Pour into the pan, spreading the batter to the sides of the pan and evening it out across the top (it is ok to see bumps of cookie dough here and there, smooth it the best you can).
- **4** Bake the cheesecake at 325 degrees for one hour. Turn off the oven and prop the door open several inches. Let the cake sit in the oven for an additional 30 minutes. Remove the cake from the oven and let it cool completely on a wire rack.
- **5** Refrigerate overnight.