# CHOC-CHIP COOKIE CHEESECAKE

Serves 10

**INGREDIENTS**

200g Stork Baking Margarine
1 cup light brown sugar
1 jumbo egg
2¼ cups cake flour
1½ tsp corn flour
1 tsp bicarbonate of soda
1¾ cups chocolate chips (or chopped chocolate)
2 tubs (230g each) cream cheese
1 tin (385g) condensed milk
1 tsp vanilla essence

**Serving suggestion:**
Canned whipped cream
Melted chocolate

**METHOD**

1. Preheat the oven to 180°C and line the base and sides of a 20cm diameter springform cake tin and a separate baking tray with baking paper.
2. To make the cookie dough, beat the Stork Baking Margarine with the sugar until pale and creamy.
3. Incorporate the egg. Sift together the flour, corn flour and bicarbonate of soda and gently fold into the butter mixture. Fold in 1 cup of the chocolate chips.
4. Reserve a $^{1}/_{3}$ of the cookie dough and refrigerate for 30 minutes.
5. Press the remaining $^{2}/_{3}$ of the cookie dough into an even layer in the base of the cake tin.
6. After chilling, divide the reserved third of cookie dough into 10-12 small balls and arrange on the baking paper-lined baking tray.
7. Bake off the cookie dough crust and cookie dough balls in the oven, removing the cookie dough balls after 8-10 minutes, once golden but still soft, and the cookie dough crust after 20-25 minutes, when just set and golden. Set both aside and allow to cool completely.
8. Turn the oven down to 170°C.
9. To prepare the cheesecake mixture, beat the cream cheese and condensed milk until just smooth, then mix in the vanilla essence. Fold the remaining ¾ cup chocolate chips through the cheesecake mixture, reserving a tablespoon for later.
10. Pour the cheesecake mixture over the cookie base, scatter the remaining chocolate chips over the top, and bake in the oven for 15-20 minutes, or until the top is just set. Remove from the oven and allow to cool.

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11. When cooled completely, remove from the tin and pipe whipped cream along the top edge of the cake, then place the mini choc-chip cookies into each dollop of cream. Serve each slice with a drizzle of melted chocolate and ENJOY!!

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