Chocolate Cheesecake Pie

Recipe by Hershey's/Borden

Makes one 9-inch pie

Ingredients

Crust

- 1 1/2 cups vanilla wafer crumbs (about 30 wafers)
- 1/3 cup confectioners' sugar
- 1/3 cup Hershey's Cocoa
- 1/3 cup margarine or butter, melted

Filling

- 1 (8-ounce) package cream cheese, softened
- 1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (not evaporated milk)
- 1 cup (6 ounces) Hershey's Semi-Sweet Chocolate Chips, melted
- 2 eggs
- 1 1/2 tsp vanilla extract

Instructions

Crust

1. Preheat oven to 350°F.
2. Combine crumbs, sugar, cocoa, and margarine; press firmly on bottom and up side to rim of a 9-inch pie plate.

Filling

1. In a mixer bowl, beat cream cheese until fluffy.
2. Gradually beat in sweetened condensed milk, then melted chocolate chips.
3. Add eggs and vanilla; mix well.
4. Pour into prepared crust.

Baking

1. Bake 30-35 minutes or until center is set.
2. Cool.
3. Chill thoroughly.
4. Garnish as desired.
5. Refrigerate leftovers.

CHOCOLATE CHEESECAKE PIE **HERSHEY'S/BORDEN**

1½ cups vanilla wafer crumbs (about 30 wafers)
1/3 cup confectioners' sugar
1/3 cup Hershey's Cocoa
1/3 cup margarine or butter, melted
1 (8-ounce) package cream cheese, softened
1 (14-ounce) can Eagle Brand Sweetened Condensed Milk (not evaporated milk)
1 cup (6 ounces) Hershey's Semi-Sweet Chocolate Chips, melted
2 eggs
1½ teaspoons vanilla extract

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Preheat oven to 350 degrees. Combine crumbs, sugar, cocoa and margarine; press firmly on bottom and up side to rim of 9-inch pie plate. In mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk then melted chocolate chips. Add eggs and vanilla; mix well. Pour into prepared crust. Bake 30-35 minutes or until center is set. Cool. Chill thoroughly. Garnish as desired. Refrigerate leftovers.

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