

Double Chocolate Cheesecake

written by The Recipe Exchange | December 15, 2014

Ingredients

24 OREO Cookies, crushed (about 2 cups)
1/4 cup (1/2 stick) butter or margarine, melted
4 pkg. (8 oz. each) Cream Cheese, softened
1 cup sugar
2 Tbsp. flour
1 tsp. vanilla
1 pkg. (8 squares) Semi-Sweet Chocolate, melted, slightly cooled
4 eggs
1/2 cup blueberries

Directions

Heat oven to 325°F.

Mix crumbs and butter; press onto bottom of 13×9-inch foil-lined pan. Bake 10 min.

Beat cream cheese, sugar, flour and vanilla with mixer until well blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 45 min. or until center is almost set. Cool completely. Refrigerate 4 hours. Use foil to lift cheesecake from pan. Top with berries.