

Chocolate Chip Cookie Dough Cheesecake

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Ingredients

3 Tbls. melted butter OR margarine
2 1/2 cup chocolate cookie crumbs
2 lbs. cream cheese – room temperature
1 cup granulated sugar
4 eggs – room temperature
1 tsp. all-purpose flour
1 cup sour cream – room temperature
1 tsp. vanilla extract
18 oz. tube refrigerated chocolate chip cookie dough – rolled into 1" balls
1/4 cup chocolate chips

Directions

Combine butter and cookie crumbs; press evenly into the bottom of a greased 10" springform pan; set aside.

Beat cream cheese with an electric mixer until light and fluffy.

Beat in sugar, then eggs, then flour.

Stir in sour cream and vanilla.

Pour 1/2 of the batter evenly into springform pan.

Gently stir cookie dough and chocolate chips into remaining batter; pour evenly into springform pan.

Bake in a 325 degree oven for 1 hour.

Turn off the oven, prop the door open several inches, and allow cake rest in oven for 30 minutes.

Refrigerate cheesecake until ready to serve.