

CINNAMON SWIRL SWEET POTATO CHEESECAKE



Serving Size : 10 to 12 servings

Category : Cheesecake

Borrowed from the [Hersey's webpage](#)

Ingredients

Amount	Measure	Ingredient
1-3/4	cups	Digestive Biscuits crumbs
1/4	cup	granulated sugar
1/4	cup (1/2 stick)	butter, melted
4	packages (8 oz. each)	cream cheese, softened
1	cup packed	light brown sugar

1	can (15 oz.)	sweet potatoes or yams in light syrup, drained
3	whole	eggs
1	tablespoon	vanilla extract
1	teaspoon	pumpkin pie spice
1-2/3	cups (10-oz. pkg.)	HERSHEY'S Cinnamon Chips.

-- Preparation Methods

1. Heat oven to 350°F.
2. Combine Digestive Biscuit crumbs, granulated sugar and butter in small bowl, stirring until blended.
3. Press mixture firmly onto bottom and 1-1/2 inches up side of 9-inch springform pan.
4. Beat cream cheese and brown sugar in large bowl until fluffy.
5. Mash sweet potatoes with fork; add to cream cheese mixture, beating until smooth.
6. Add eggs, one at a time, then vanilla and pumpkin pie spice, beating on low speed until all ingredients are blended, scraping sides of bowl occasionally.
7. Place chocolate chips in medium microwave-safe bowl.
8. Microwave at HIGH (100%) 1 minute; stir. If necessary, microwave at HIGH an additional 15 seconds at a time, stirring after each heating, just until chips are melted when stirred.
9. Stir 3/4 cup cream cheese mixture into melted chips until smooth (will become a pudding consistency).
10. Spoon half of cream cheese mixture into crust; spoon half of the chocolate mixture over top.
11. Swirl with knife or metal spatula.
12. Top with remaining cream cheese mixture.
13. Spoon remaining chocolate mixture over top; swirl to outer edges of pan.
14. Bake 1 hour and 15 minutes or until center is just set.
15. Remove from oven to wire rack.
16. Let cool at room temperature 1 hour.
17. Loosen sides of cheesecake from pan by running knife around inside of pan.

18. Remove side of pan.
19. Cover; refrigerate 4 hours or overnight.
20. Cover; refrigerate leftover cheesecake. (If any left)