

CREAMY CINNAMON CHIPS CHEESECAKE



Serving Size : 12-14 servings.

Category : Cheesecake

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

Ingredients

Amount	Measure	Ingredient
2	packages (8 oz. each)	cream cheese, softened
3	Whole	eggs, slightly beaten
1-1/2	cups	Digestive Biscuit crumbs
1	cup	sugar
1-2/3	cup (10-oz. pkg.)	HERSHEY'S Cinnamon Chips, divided
2	tablespoons	sugar

1	teaspoon	vanilla extract
1	teaspoon	shortening (do not use butter, margarine, spread or oil)
5	tablespoons	butter, melted
3	cartons (8 oz. each)	dairy sour cream

1. Heat oven to 325 F.
2. Combine Digestive crumbs, 2 tablespoons sugar and melted butter in medium bowl.
3. Press crumb mixture evenly onto bottom and about 1-1/2 inches up side of 9-inch springform pan.
4. Bake 8 minutes.
5. Increase oven temperature to 350 F.
6. Beat cream cheese, 1 cup sugar and vanilla on medium speed of mixer until well blended.
7. Add sour cream; beat on low speed until blended.
8. Add eggs; beat on low speed just until blended.
9. Do not overbeat.
10. Pour half of filling into prepared crust.
11. Reserve 1/3 cup cinnamon chips for drizzle.
12. Sprinkle remaining 1-1/3 cups chips evenly over filling in pan.
13. Carefully spoon remaining filling over chips.
14. Place on shallow baking pan.
15. Bake about 1 hour or until center is almost set.
16. Remove from oven; cool 10 minutes on wire rack.
17. Using knife or narrow metal spatula, loosen cheesecake from side of pan.
18. Cool on wire rack 30 minutes more. Remove side of pan; cool 1 hour.
19. Combine shortening and reserved 1/3 cup chips in small microwave-safe bowl.
20. Microwave at HIGH (100%) 30 seconds; stir until chips are melted.
21. Drizzle over cheesecake; cover and refrigerate at least 4 hours.
22. Cover; refrigerate leftover cheesecake.