PHILADELPHIA 3-STEP DOUBLE-CHOCOLATE LAYER CHEESECAKE

- 2-8 oz pkgs PHILADELPHIA Cream Cheese, softened
- 1/2 cup Sugar
- 1/2 tsp Vanilla
- 2 Eggs
- 3 oz BAKER'S Semi-Sweet Chocolate, melted, cooled
- 6 oz OREO Pie Crust
- 1/2 cup thawed COOL WHIP Whipped Topping
- 4 Fresh strawberries, cut half

- 1. Heat oven to 350°F.
- 2. Beat cream cheese, sugar and vanilla with mixer until blended. Add eggs and beat just until blended.
- 3. Remove 1 cup batter and mix with melted chocolate. Pour into crust and top with remaining plain batter.
- 4. Bake 40 min or until center is almost set. Cool. Refrigerate 3 hours. Top with COOL WHIP and berries just before serving.

ADDITIONAL INFORMATION

Ingredients	<u>1/2 cup Sugar, 1/2 cup thawed COOL WHIP Whipped Topping, 1/2</u> <u>tsp Vanilla, 2 Eggs, 2-8 oz pkgs PHILADELPHIA Cream Cheese,</u> <u>softened, 3 oz BAKER'S Semi-Sweet Chocolate, melted, cooled, 4</u> <u>Fresh strawberries, cut half, 6 oz OREO Pie Crust</u>
Course	<u>Desserts</u>
Cuisine	American
Category	<u>Cakes</u>

Serving Size

8