## 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** 

1/2 cup Sugar, 1/2 cup thawed COOL WHIP Whipped Topping, 1/2

tsp Vanilla, 2 Eggs, 2-8 oz pkgs PHILADELPHIA Cream Cheese, softened, 3 oz BAKER'S Semi-Sweet Chocolate, melted, cooled, 4

Fresh strawberries, cut half, 6 oz OREO Pie Crust

**Course** Desserts

**Cuisine** <u>American</u>

Category <u>Cakes</u>