THE J.M. SMUCKER Co

Chocolate Chip Black Bottom Cheesecake

This rich chocolaty cheesecake is the perfect decadent dessert to top off your dinner party. Your guests will be asking for seconds—and the recipe!

Prep Time	Cook Time	Serves	Difficulty
4 hrs 15 mins	1 hr	16	N/A

Ingredients

- **Cheesecake Filling:**
- 2 pkgs (250 g each) cream cheese, softened
- 1 can (300 mL) **Eagle Brand®** Regular or Low Fat Sweetened Condensed Milk
- 1/2 cup (125 mL) unflavoured yogurt or sour cream
- 2 eggs
- 2 tsp (10 mL) pure vanilla extract
- 1 1/2 cup (375 mL) semi-sweet chocolate chips, divided
- **Chocolate Cake Batter:**
- 1 egg
- 1/2 cup (125 mL) sugar
- 1 tsp (5 mL) pure vanilla extract
- 1/2 cup (125 mL) Vegetable or Canola Oil
- 1/4 cup (50 mL) unflavoured yogurt
- 1 cup plus tbsp (280 mL) **Five Roses®** All Purpose Flour

  All Purpose Bleached White Flour

- 1/4 cup (50 mL) unsweetened cocoa powder
- 3/4 tsp (4 mL) baking powder
- 3/4 tsp (4 mL) baking soda
- 1/2 cup (125 mL) boiling water
- 1/2 cup (125 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350º F (180º C). Grease a 10” (4 L) tube pan.

Step 2:

Filling: In a large bowl, beat cream cheese until fluffy, 1 minute. Gradually beat in sweetened condensed milk until smooth. Add yogurt, eggs and vanilla. Beat well. Stir in 3/4 cup (175 mL) chocolate chips. Reserve.

Step 3:

Batter: In a large bowl, beat eggs, sugar and vanilla until combined. Add oil and yogurt. Add next 4 ingredients. Mix until well combined. Carefully stir in boiling water. Add chocolate chips and mix.

Step 4:

Pour chocolate cake batter into prepared pan. Spoon cheesecake batter on top. Sprinkle with remaining (3/4 cup / 175 mL) chocolate chips.

Step 5:

Bake in preheated oven 60 minutes, or until a toothpick inserted into cake comes out clean. Cool on wire rack. Wrap well with plastic wrap and chill 4 hours or overnight in refrigerator.

Images

