



# recipe of the month

Recipe: Chocolate Chip Pumpkin Cheesecake

November 2011

## INGREDIENTS

- 1 cup vanilla wafer crumbs (about 30 wafers, crushed)
- 1/4 cup Hershey's® Cocoa
- 1/4 cup powdered sugar
- 1/4 cup butter or margarine, melted
- 3 packages (8 ounces each) cream cheese, softened
- 1 cup granulated sugar
- 3 tablespoons all-purpose flour
- 1 teaspoon pumpkin pie spice
- 1 cup canned pumpkin
- 4 eggs
- 1.5 cups Hershey's® Mini Chips Semi-Sweet Chocolate Chips

## INSTRUCTIONS

1. Heat oven to 350° F.
2. Stir together crumbs, cocoa, and powdered sugar in medium bowl; stir in melted butter. Press mixture onto bottom and 1/2 inch up the side of 9-inch springform pan. Bake 8 minutes. Cool slightly.
3. Increase oven temperature to 400° F.
4. Beat cream cheese, granulated sugar, flour and pumpkin pie spice in large bowl until well blended. Add pumpkin and eggs; beat until well blended. Stir in small chocolate chips; pour batter into prepared crust. Bake 10 minutes.
5. Reduce oven temperature to 250° F. Continue baking for 50-60 minutes, or until almost set. Remove from oven to wire rack. With knife, loosen cake from sides of pan. Cool completely. Refrigerate about 5 hours just before serving. Cover and refrigerate leftover cheesecake.



