

MARBLE CHEESECAKE

1 1/2 CUPS GRAHAM CRACKER CRUMBS

1 1/2 CUPS SUGAR

6 TABLESPOONS BUTTER (MELTED)

3 8-oz PKGS CREAM CHEESE

1 1/2 TEASPOONS VANILLA

4 EGGS

1 CUP LIGHT CREAM

2 SQUARES (2 oz TOTAL) UNSWEETENED CHOCOLATE (MELTED & COOLED)

- Combine graham cracker crumbs, 1/4 cup of sugar & the butter. Press in bottom and 1 3/4 inches up the sides of a spring form pan. Set aside.
- In a large mixer bowl beat the remaining sugar, the cream cheese, and the vanilla with an electric mixer on medium speed until fluffy. Add the eggs; beat on low speed just till blended. Add cream; beat on low speed again till blended.
- Pour half of the plain mixture into crust; gradually pour in 1/2 the chocolate mixture, using a zigzag motion. Repeat layers. Draw a knife or narrow metal spatula through the batter to marble layers.
- Bake at 325 degrees for 60-70 minutes or till center appears nearly set when shaken. Cool in pan for 15 min. Loosen sides of pan. Cool 30 min on wire rack. Chill 30 min. before serving.
- YUM YUM!!