

Hugs & Chips Cheesecake

Prep time:

15
minutes

- 2 (3-oz.) packages of cream cheese, softened
 - 1 (14-oz.) can Eagle[®] Brand Sweetened Condensed Milk
(NOT evaporated milk)
 - 1 egg
 - 1 tsp. vanilla extract
 - 1 cup mini chocolate chips
 - 1 tsp. flour
 - 1 (6-oz.) ready-made chocolate pie crust
- Chocolate Glaze
Chocolate curls (optional)

- 1 Preheat oven to 350°. With mixer, beat cheese until fluffy; gradually beat in Eagle[®] Brand until smooth. Add egg and vanilla; mix well.
- 2 Toss chips with flour; stir into cheese mixture. Pour into crust.
- 3 Bake 35 min. or until center springs back when lightly touched. Cool and top with Glaze and curls. Serve chilled. Refrigerate leftovers.

Chocolate Glaze: Melt 1/2 cup mini chocolate chips with 1/4 cup whipping cream; cook and stir until thickened & smooth. Immediately spread over pie.

It's time for a treat.

