

Chocolate Cheesecake

1 (18.5-ounce) package devil's food cake mix (do not use pudding style cake mix), divided

1 tablespoon cooking oil

4 eggs, divided

2 (8-ounce) packages cream cheese, softened

1/2 cup granulated sugar

1 1/2 cup milk

1 teaspoon vanilla

2 to 2 1/2 cups prepared whipped topping

Shave chocolate (optional)

1. Place all but one cup of dry cake mix in large mixing bowl. Add 1 egg and oil. Mix until crumbly. Press mixture evenly into bottom and 3/4 up the sides of a 13-by-9-by-2-inch pan (see note) to form crust.
2. In same mixing bowl, blend cream cheese and sugar. Add remaining 3 eggs and reserved 1 cup of dry cake mix; beat one minute at medium speed of electric mixer. At low speed, slowly add milk and vanilla; mix until smooth. Pour into crust. Bake in preheated 300-degree oven 55 to 65 minutes, or until center is firm.
3. Let cake cool completely. When cake has cooled, spread with prepared whipped topping and garnish with shaved chocolate, if desired. Chill before serving. Chocolate cheesecake may be stored in the refrigerator or frozen wrapped in foil.

Yield: About 20 servings.