

## **Fudge Truffle Cheesecake**

### Chocolate Crumb Crust

3 (8-ounce) packages cream cheese, softened

1 (14-ounce) can Eagle® Brand Sweetened Condensed Milk (NOT evaporated milk)

2 cups (12 ounces) semi-sweet chocolate chips, melted

4 eggs

2 teaspoons vanilla extract

Preheat oven to 300°. Prepare Chocolate Crumb Crust . In large mixer bowl, beat cheese until fluffy. Gradually beat in sweetened condensed milk until smooth. Add remaining ingredients; mix well. Pour into prepared pan. Bake 1 hour and 5 minutes or until center is set. Cool. Chill. Garnish as desired. Refrigerate leftovers. Makes one 9-inch cheesecake.

Chocolate Crumb Crust: In medium bowl, combine 1 1/2 cups vanilla wafer crumbs (about 45 wafers), 1/2 cup confectioners' sugar, 1/3 cup unsweetened cocoa and 1/3 cup margarine or butter, melted. Press firmly on bottom of 9-inch springform pan.