



A Passover recipe from TBM Sisterhood

from Cindy Singer

Passover Chocolate Chip Cheesecake

INGREDIENTS

- 2 10-oz. cans macaroons (any flavor)
- 2 large eggs
- 4 T butter
- 1 C sour cream
- 3 pkgs (8 oz.) cream cheese, softened
- 1 C sugar
- 1 C semi-sweet chocolate chips

DIRECTIONS

Preheat oven to 350

Spray 9-inch springform pan with cooking spray. Pulse macaroons in food processor until crumbs form.

Mix in melted butter. Press in prepared pan.

Beat cream cheese until fluffy.

Beat in sour cream and vanilla. Add sugar and eggs, beating until smooth. Using spatula, fold in chocolate chips.

Pour into prepared crust. Bake on center rack, uncovered for 1

hour.. You can use a water bath if desired, or wrap the pan with tin foil. Cool for 10 minutes and

then run a table knife between the cheesecake and the inside of the pan. Cool completely before

cutting.

