

Cookie Dough Cheesecake

2 tablespoons Margarine
2 1/2 cups Chocolate cookie crumbs
2 pounds Cream cheese -- soft
1 cup Sugar
4 Eggs
1 teaspoon All-purpose flour
1 teaspoon Vanilla
1 cup Sour cream
1 pound Refrigerated chocolate chip -- cookie dough
2 ounces Chocolate chips

Preheat oven to 325

CRUST-Generously grease the bottom and sides of a 10" spring form pan. Combine the margarine with the chocolate cookie crumbs. Press onto the bottom and sides of the pan. Bake for 10 minutes. Set out to cool.

FILLING-Using an electric mixer on high speed, combine cream cheese, sugar, eggs and flour and mix until smooth. Add vanilla and sour cream and mix just until blended. Pour 1/2 of the batter into prepared crust. Cut cookie dough into golf ball sized chunks and drop into batter. Sprinkle in chocolate chips. Pour over remaining batter. Bake for 60 minutes. Turn off the oven and open the door to the broil position. Allow cake to remain in the oven 30 more minutes. Refrigerate until ready to serve.