



DOUBLE CHOCOLATE CHEESECAKE

Added by Jenny Curtis [Cooked2Perfection] on Aug 4, 2010



Jenny from Owingsville, KY (pop. 5,155) says:
The cake mix I used was Betty Crocker Super Moist Triple Chocolate Fudge . it has pudding in the mix ! This is a favorite of my son .

Cook time: 1 Hr

Difficulty: EASY

Prep time:

Serves:

INGREDIENTS

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| - 1 cake mix, chocolate | - 2 eggs |
| - 1/3 c vegetable oil | - 2 tsp butter |
| - 3 eggs | - 2 oz white chocolate chips |
| - 1 can(s) cherry pie filling | - 2 tsp corn syrup, light |
| - 8 oz cream cheese | - marchino cherries ,(optional .) |
| - 1/2 c sugar | |

DIRECTIONS

1. Beat 3 eggs with mixer , add dry cake mix, then add the oil ,mix well with mixer, then add the cherry pie filling stir until well blended .keep back 1 cup of batter , then pour rest of batter into a bundt pan.Set aside .
2. Combine cream cheese and sugar , mixing well . Blend in the 2 eggs , one at a time until well blended .
3. Pour over batter in pan . Spoon reserved batter over cream cheese . Bake at 350 % for 1 hour .
4. Combine butter , white chocolate chips , and corn syrup , in a double boiler and cook over low heat , until chocolate is melted . Drizzle over cooled cake .
5. for looks , you can add a few marchino cherries on top .