



Top O The Morning Mint Cheesecake

1/2 cup semi-sweet chocolate chips
14 ounce can sweet condensed milk
1 teaspoon vanilla extract
11 ounces soft cream cheese
1/2 teaspoon mint extract
Green food coloring
1 egg
Chocolate graham cracker crumb pie crust
Whipped Topping

Preheat oven to 350°. In small pan, melt the chips with 1/3 cup of the condensed milk. Stir in vanilla and spread on bottom of the pie crust. Beat cream cheese in a large bowl until very fluffy. Gradually add the remaining sweet condensed milk, mint extract and green food coloring. Add egg and beat on low just until combined. Place pie crust on baking sheet. Carefully pour mint batter over the chocolate layer in the pie crust. Bake 25 minutes until the center is almost set and a knife inserted in the pie comes out almost clean. Cool and then chill at least 3 hours. Serve with whipped topping and store the leftovers covered in the refrigerator.

