My 12-year-old friend Oliver joined me in the kitchen to share his recipe for Chocolate Chip Cheesecake. His segment first aired on KPOV’s The Point on Friday morning May 1, 2020. A big thank you to Oliver and his dad for sharing this recipe that is a special part of his dad’s marathon running routine.

My conversation with Oliver and this recipe are also available as a podcast at KPOV.org – programming – local shows and archives – Kathryn's Kitchen – Kathryn's Kitchen podcast.

OLIVER'S CHOCOLATE CHIP CHEESECAKE

**Ingredients:**
- 1 and ½ cups graham cracker crumbs
- 1/3 cup white sugar
- 1/3 cup unsweetened cocoa powder
- 1/3 cup butter, melted
- 3 8-ounce packages cream cheese
- 1 14-ounce can sweetened condensed milk
- 3 eggs
- 2 teaspoons vanilla extract
- 1 cup mini semi-sweet chocolate chips
- 1 teaspoon all-purpose flour

**Directions:**

Preheat the oven to 300 degrees Fahrenheit (150 degrees Celsius)

Mix graham cracker crumbs, sugar, butter, and cocoa. Press onto bottom and up the sides of a 9-inch springform pan. Set crust aside.

Beat cream cheese until smooth. Gradually add sweetened condensed milk; beat well. Add vanilla and eggs; beat on medium speed until smooth. Toss 1/3 cup of the miniature chocolate chips with the 1 teaspoon all-purpose flour to coat (this keeps them from sinking to the bottom of the cake). Mix into cheese mixture. Pour into prepared crust. Sprinkle top with remaining chocolate chips.

Bake at 300 degrees Fahrenheit (150 degrees Celsius) for 1 hour. Turn off oven (do not open the oven door) and leave the cake in the oven for another hour. Remove from oven and cool completely. Refrigerate before removing sides of pan. Keep cheesecake refrigerated until time to serve.

*Thank you for supporting KPOV and Kathryn's Kitchen. You can make a donation to KPOV by going to the station's home page (KPOV.org) and clicking on the “Donate Now” button.*

kpw/5.10.20