Chocolate Chip Cheesecake

Ingredients:
4 packages (8 ounces each) cream cheese, softened
1 cup sugar
2 tablespoons all-purpose flour
2 large eggs
1 egg yolk
6 tablespoons sour cream
1/2 teaspoon vanilla
1 1/2 cups miniature bittersweet chocolate chips
Graham cracker or chocolate crumb crust for 9-inch springform pan

Preparation:

2. Pour mixture into prepared crust in ungreased 9-inch springform pan; place on cookie sheet. Bake until cake is firm around edge and center barely jiggles when tapped, about 45 minutes. Refrigerate at least 8 hours or overnight to completely set up before serving.

Chocolate Crumb Crust
1 1/2 chocolate wafers (ground)
1/2 cup powdered sugar
3/4 cup melted butter
1. Mix all ingredients in medium bowl using your fingertips until mixture is well moistened. Press into bottom and 1 inch up the sides of a 9” spring form pan.