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## Treat Time

## Soft Cheesecake Hearts

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**Prep Time:** 50 minutes

**Chill Time:** At least 1 hour



**Ingredients:**

- 2 cups finely crushed chocolate sandwich cookies (about 24 cookies)
- 3 tablespoons butter or margarine, melted
- 3 (8-ounce) packages cream cheese, softened
- 1 (14-ounce) can sweetened condensed milk
- 3 eggs
- 2 teaspoons vanilla extract
- 1/2 cup white chocolate chips
- 5 drops red food coloring

**Instructions:** Preheat oven to 300°F.

Combine crumbs and butter; press firmly on bottom of 9x13 inch baking pan.

With mixer, beat cream cheese in a large bowl until fluffy. Gradually beat in sweetened condensed milk until smooth. Add eggs and vanilla; mix well. Pour half of the batter evenly over prepared crust.

Melt chocolate chips in microwave for 30 seconds. Stir in food coloring. Heat for an additional 30 seconds. Stir melted chocolate chips into remaining batter. Spoon tinted batter over vanilla batter. With table knife or metal spatula, gently swirl chocolate batter through vanilla batter to marble.

Bake 40 to 45 minutes or until set. Cool. Chill at least 1 hour.

Cut individual servings with heart shaped cookie cutter.