

The  
"dear, don't you think  
I'd be a more interesting person  
if I went to work?"  
Pudding.



**Jell-O® Pudding Chocolate Cheesecake**

- |   |  |
|---|--|
| 3/4 cup finely crushed graham cracker crumbs                  | 1 square Baker's® Unsweetened Chocolate        |
| 1 tablespoon sugar  | 3 packages (8 oz. each) cream cheese, softened |
| 2 tablespoons butter, melted                                  | 3 egg yolks                                    |
| 1 package (3-3/4 oz.) Jell-O® Chocolate Pudding & Pie Filling | 2 teaspoons vanilla                            |
| 3/4 cup sugar   | 1/4 teaspoon salt                              |
| 1 cup milk  | 3 egg whites                                   |
|   | 1 cup (8 oz.) sour cream                       |

Mix crumbs, 1 tablespoon sugar, and the butter. Sprinkle on sides and press on bottom of greased 9-inch spring-form pan. Combine pudding mix, 3/4 cup sugar, and the milk in saucepan. Add chocolate. Cook and stir over medium heat until chocolate melts and mixture comes to a *full* boil. Remove from heat; cover surface with wax paper. Beat cream cheese until fluffy. Beat in egg yolks, vanilla, salt, and pudding. Beat egg whites until they form soft rounded peaks; fold into pudding mixture. Pour over crumbs in pan. Bake on lowest oven rack at 425° for about 35 minutes, or until center is set when lightly touched. Cool 4 hours. Spread top with sour cream. Garnish as desired. Makes 10 to 12 servings.



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