

# Smores Cheesecake

## INGREDIENTS

**1 CUP GRAHAMCRACER CRUMBS**  
**3 TBSP SUGER**  
**3 TBSP MELTED BUTTER**  
**24 OUNCES CREAM CHEESE**  
**3 EGGS**  
**¾ CUP SUGER**  
**1 TSP VANILLA**  
**1 CUP MINI CHOCOLATE CHIPS**  
**2 CUPS MINI MARSHMELLOS**  
**1½ CUP TEDDY GRAHAMS**  
**1 CUP CHOCOLATE CHIPS**



## DIRECTIONS

### CRUST

**MIX 1 CUP GRAHAMCRACER CRUMBS, 3 TBSP SUGER, 3 TBSP MELTED BUTTER TOGETHER.**

**BAKE @ 300° FOR 7 MINS.**

### FILLING

**BEAT 24 OUNCES CREAM CHEESE, ¾ CUP SUGER, 1 TSP VANILLA TOGETHER.**

**MIX IN 3 EGGS.**

**STIR IN 1 CUP MINI CHOCOLATE CHIPS.**

**POUR ON TOP OF CRUST.**

**BAKE @ 300° FOR 40 MINS OR UNTIL CENTER IS ALMOST SET.**

### TOPPING

**SPRINKLE 2 CUPS MINI MARSHMELLOS, 1½ CUPS TEDDY GRAHAMS, 1 CUP CHOCOLATE CHIPS ON TOP.**

**BROIL FOR 1½ MINS.**