

YIELD: 16 SERVINGS

# Chocolate Chip Cheesecake Cake

This cake has two layers of vanilla chocolate chip cake with a full layer of chocolate chip cheesecake in the middle!

## PREP TIME

1 hour

## COOK TIME

1 hour 15 minutes

## TOTAL TIME

2 hours 15 minutes

## Ingredients

### CHEESECAKE:

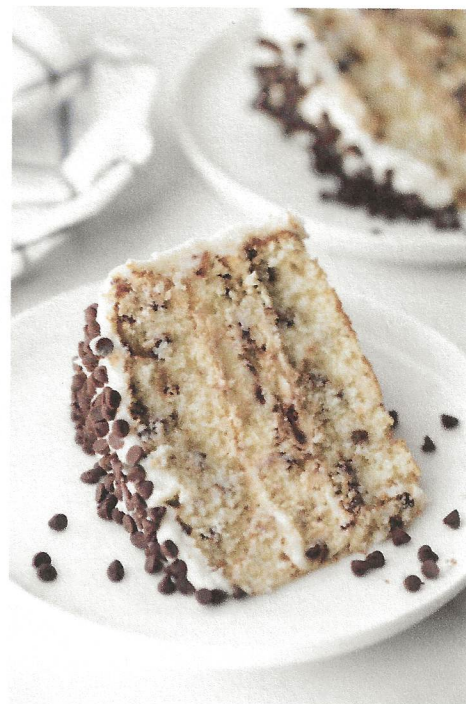
- Two 8-ounce packages cream cheese, at room temperature
- 2/3 cup granulated white sugar
- 1/2 teaspoon salt
- 2 large eggs
- 1/3 cup sour cream
- 1/3 cup heavy whipping cream
- 1 teaspoon vanilla extract
- 1/2 cup miniature chocolate chips

### CHOCOLATE CHIP CAKE:

- One 15.25-ounce box white cake mix
- 1 1/4 cups water
- 1/3 cup canola or vegetable oil
- 3 large egg whites
- 1 cup miniature chocolate chips

### CREAM CHEESE FROSTING:

- 2 1/2 cups powdered sugar, sifted to remove lumps



- Two 8-ounce packages cream cheese, at room temperature
- 1/2 cup (1 stick) butter, at room temperature
- 1 tablespoon vanilla extract

### **ADDITIONAL:**

- extra miniature chocolate chips, for garnish

## **Instructions**

### **PREPARE THE CHEESECAKE:**

Preheat the oven to 325 degrees F. Spray a 9-inch springform pan with nonstick spray and line the bottom with a round of parchment paper. In a large bowl, use an electric mixer to mix the cream cheese- blend until it is nice and smooth and creamy. Mix in the sugar and salt and blend for 2 minutes, scraping down sides of the bowl as needed. Add the eggs, one at a time, blending after each addition. Finally, mix in the sour cream, whipping cream and vanilla. Mix until smooth. Stir in the chocolate chips. Pour the batter into the prepared pan. Bake the cheesecake for 45 minutes. It should be set to the touch and not jiggle. Remove the cheesecake from the oven and let it cool on a wire rack for at least an hour. When it has cooled, place the pan into the freezer and let the cheesecake freeze completely. This can be done in several hours- or overnight.

### **PREPARE THE CAKE LAYERS:**

Preheat oven to 350°F. Grease and flour two 9-inch round pans. It's easiest to get the cake out of the pans if you line them with rounds of parchment paper too. In a large bowl, use a hand mixer to combine the cake mix, water, oil and egg whites. Add the chocolate chips, and stir into the batter until well blended. Divide the batter evenly between the prepared pans. Be sure to fill them 3/4 to 1-inch below the top of the pan. Bake 30 to 35 minutes, or until a toothpick inserted into the center comes out clean. Watch closely- check after 35 minutes and then every 5 minutes until they test done. Let cool for about 20 minutes, and then turn the cake layers out onto cooling racks to cool completely.

### **PREPARE THE FROSTING:**

In a large bowl, using an electric mixer on medium-high speed, beat the powdered sugar, cream cheese, butter and vanilla until it is smooth and creamy (do not over beat).

### **ASSEMBLE THE CAKE:**

Place one cake layer into the center of a cake plate or platter, and spread a thin amount of frosting on top. Remove the cheesecake from the freezer, take off the sides of the pan, and slide a knife under the parchment to remove the cheesecake from the pan. Peel off the parchment. Measure your cheesecake layer against the cake layers. If the cheesecake layer turns out to be a slightly larger round than your cake, move it to a cutting board and gently shave off some of the exterior of the cheesecake to get it to the same size as your cake layers. Place the cheesecake layer on top of the first cake layer, and spread a thin amount of frosting on top. Place the 2nd cake layer on top of the cheesecake.

### **FROST THE CAKE:**

Use a long, thin spatula to cover the cake completely with a thin and even layer of frosting. Once the first layer of frosting is applied, add more to cover bare spots. Start by adding a large scoop of frosting onto the top of the cake. Use a long, thin spatula to spread the frosting evenly across the top and then spread it down the sides of the cake too. You can use a piping bag to add a decorative edge. Add chocolate chips decoratively on the top and sides of the cake. Keep this cake refrigerated until ready to serve. Keep leftovers refrigerated too.

**Nutrition Information:** YIELD: 16 SERVING SIZE: 1

*Amount Per Serving:* CALORIES: 609 TOTAL FAT: 39g SATURATED FAT: 21g  
TRANS FAT: 0g UNSATURATED FAT: 15g CHOLESTEROL: 104mg SODIUM: 445mg  
CARBOHYDRATES: 62g FIBER: 1g SUGAR: 48g PROTEIN: 7g

*Nutritional information is figured using a nutrition calculator, and it's not likely to be 100% accurate.*

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