

Choc. Chip Cheese Cake

Topping

8oz. Cream cheese

½c. Sugar

1 egg, unbeaten

¼t. salt

6oz. pkg. choc. chips

Combine cheese, egg, sugar & salt. Beat until well blended. Stir in choc. chips. Set aside.

Cake

½c. flour

½t. salt

1c. sugar

1c. water

¼c. cocoa

½c. oil

1t. baking soda

1T. vinegar

1t. vanilla extract

Blend together all ingred. (the batter will be thin) & pour into an 8" sq. pan which has been greased. Drop the topping by spoonfuls over the cake, then spread evenly.

Bake at 350° for approx 50 min. Cool, cut in squares