**Choc Chip Cheese Cake**

**Topping**
- 8oz. cream cheese
- 1/4c. sugar
- 1 egg, unbeaten
- 1/2t. salt
- 1/2c. pkg. choc. chips

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

**Cake**
- 1 1/2c. flour
- 1/2t. salt
- 1 c. sugar
- 1/4c. water
- 2c. cocoa
- 1/4c. oil
- 1t. baking soda
- 1 T. vinegar
- 1t. vanilla extract

Blend together all ingredients (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.