Chocolate Chip Cookie Dough Cheesecake Bars

Crust

2 cups graham cracker crumbs

8 Tablespoons melted butter

Cookie Dough

10 Tablespoons butter

1/2 cup brown sugar

1/4 cup white sugar

1/2 teaspoon salt

2 teaspoon vanilla

1 1/2 cups flour

2 cups chocolate chips

Cheesecake Filling

16 ounces cream cheese

1/3 cup sugar

2 eggs

2 teaspoons vanilla

Combine crust ingredients and press into a greased 9x13 inch pan.  Bake 6 minutes at 325.

While crust cooks, prepare cookie dough.

Cream butter, sugar, brown sugar, salt and vanilla until light and fluffy.

Add flour and chocolate chips.

Remove crust from oven and allow to cool.

Prepare cheesecake filling.

Beat cream cheese and sugar until smooth.

Beat in eggs and vanilla.

Pour over cooled crust.

Spread evenly with an offset spatula.

Use hands to form cookie dough into small flat pieces and cover cheesecake layer with cookie.

Bake 45 minutes at 325.

Slice into squares.