

Oreo Cookie Cheesecake

Oreo Crust:

1 (16-ounce) package Oreo cookies

1 stick butter, melted and cooled

Cream Cheese Filling:

4 (8-ounce) packages cream cheese, at room temperature

1 cup sugar

1/3 cup whipping cream

6 eggs

3 Tbl. Flour

2 Tbl. Vanilla

To make crust. Preheat oven to 350°F Spray a 9-inch springform pan with nonstick spray. Use a food processor to crush the cookies or place cookies in a plastic bag and use a rolling pin to crumble the cookies. Mix half of the crumbs with melted butter and press into the bottom of the prepared springform pan. Refrigerate while preparing the filling. To make filling: Use a mixer to combine the cream cheese with the sugar and whipping cream, mix until no lumps remain in the batter. Add eggs, flour, and vanilla and beat until just smooth. Pour half of the filling over the prepared crust and scatter the remaining cookie crumbs over the top. Pour remaining filling over the cookie crumbs. Bake until the cheesecake is golden on top and the center is almost solid, about 1 hour and 15 minutes. Remove cheesecake from the oven and allow to cool. Run a table knife around the outside edge of the cheesecake to loosen cake from the pan. Remove the springform and place cake on a serving platter. Decorate the cheesecake with whipped cream and Oreo cookies. If you want the pieces of cookies incorporated into the cheesecake, break the cookies into chunks. If you want the cookies to float to the top of the cheesecake, use a food processor to grind them into fine crumbs. HINT: This cake is best if it is allowed to cool in the refrigerator overnight.

Yield: 12 to 18 Servings