



# ChoCo OREO ChEEseCAKE

NIBBLEDISH CONTRIBUTOR

## Ingredients

### **Crust:**

20 Oreo cookies (about 2 c. crumbs)  
1/4 c. (1/2 stick) unsalted butter, melted

### **Filling:**

4 pkgs. (8 oz. each) cream cheese, at room temperature  
1 1/2 c. sugar, divided  
2 tbsp. flour  
4 lg. eggs, at room temperature  
3 lg. egg yolks, at room temperature  
1/3 c. whipping cream  
2 tsp. vanilla, divided  
10 coarsely chopped Oreo cookies

2 c. sour cream

## Instructions

Butter a 9 x 3 inch springform pan and set aside.

### **To prepare crust:**

Break up cookies and place in food processor fitted with metal blade; process until crumbs form. Add butter and mix until blended. Or, mix cookie crumbs and butter together in bowl. Pour into prepared pan and press evenly over bottom and 2/3 cup sides. Refrigerate while preparing filling.

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**To prepare filling:**

- 1) Beat cream cheese in large bowl with electric mixer on medium speed until smooth. Scrape down sides.
- 2) Add 1 1/4 cups sugar, beating until mixture is light and fluffy, about 3 minutes, scraping down sides of bowl occasionally.
- 3) Mix in flour and gradually add in eggs and yolks; mix until smooth.
- 4) Stir in whipping cream and 1 teaspoon vanilla until well blended.
- 5) Pour half the batter into prepared crust. Sprinkle with chopped Oreos. Pour remaining batter over and smooth top with a spatula. Some of the Oreos may rise to the top.
- 6) Place pan on baking sheet. Bake in preheated 425 degree oven for 15 minutes. Reduce temperature to 225 degrees and bake for 50 minutes or until set.
- 7) Remove cake from oven and increase oven temperature to 350 degrees. Stir together sour cream, remaining 1/4 cup sugar and 1 teaspoon vanilla in small bowl. Spread sour cream mixture evenly over cake.
- 8) Return to oven and bake 8 minutes or until sour cream begins to set.

Remove from oven and cool in draft free place to room temperature. Cover and refrigerate several hours or overnight.

**Note:** Professional pastry chefs bake cheesecakes in a water bath. This method bakes the cake very gently so that it does not darken, curdle, or crack

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