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.

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