

From the St. Mary's Woods Kitchen

Made-From-Scratch

Oreo Cheesecake



Ingredients:

CRUST

35 Oreos (3 cups)
5 tbsp butter, melted (salted or unsalted)

FILLING

24 ounces cream cheese, room temperature
1 cup sugar
3 tbsp all purpose flour
1 cup sour cream
1 1/2 tbsp vanilla extract
4 large eggs, room temperature
1 cup Oreo crumbs (11-12 Oreos)
20 Oreos, cut into quarters

WHIPPED CREAM

1 cup heavy whipping cream, cold
1/2 cup powdered sugar
3/4 tsp vanilla extract
Oreos, cut in half

Directions:

CRUST

Preheat oven to 325°F. Line a 9-inch springform pan with parchment paper in the bottom and grease the sides.

Combine the crust ingredients in a small bowl. Press the mixture into the bottom and up the sides of the springform pan.

Bake crust for 8-10 minutes, then set aside to cool.

FILLING

Reduce oven temperature to 300°F.

Beat cream cheese, sugar and flour on low speed until smooth. Add the sour cream and vanilla extract. Add the eggs one at a time. Scrape down the sides of the bowl as needed to make sure everything is well combined. Add Oreo Crumbles.

Pour a third of the cheesecake filling into the crust and spread evenly. Top it with half of the quartered Oreos.

Add another third of the cheesecake filling and spread evenly, then the other half of the Oreos.

Top the cheesecake with the remaining filling and spread into an even layer.

Bake for 1 hour 20 minutes. The center should be set, but still jiggly. Turn off the oven and leave the door closed for 30 minutes. The cheesecake will continue to cook, but slowly begin to cool as well.

Refrigerate until firm, 5-6 hours or overnight.

To make the whipped cream, add the heavy whipping cream and powdered sugar to a large mixer bowl. Whip on high speed until stiff peaks form.

Pipe the whipped cream onto the top outer edge of the cheesecake.

Finish the cheesecake off by adding additional chopped Oreos to the center of the cheesecake and an Oreo half to piped whipped cream swirls.