

Oreo Cheesecake Recipe

slightly adapted from Oreo Cheesecake Factory Copycat recipes

Note: This recipe is for a 13-inch Springform Pan. If your pan is smaller, you will not need quite as many Oreos for the crust.

For the Oreo Crust:

- Oreo cookie crumbs (one package, finely chopped)
- 4 tablespoons butter, melted

For the Oreo Cheesecake Filling

- 3 (8-ounce) packages cream cheese at room temperature
- 1 cup white sugar
- 5 large eggs at room temperature
- 2 teaspoons Vanilla
- 1/4 teaspoon salt
- 1/4 cup all-purpose flour
- 1 (8-ounce) container sour cream at room temperature
- 10 Oreo cookies, coarsely chopped
- 1 stick of butter (half a cup) at room temperature

For the Top:

- 10 Oreo cookies, finely chopped

Directions for Oreo Crust:

Preheat oven to 325 degrees.

Combine melted butter with Oreo crumbs and press a thin crust layer into the springform pan. Be sure to cover the entire bottom and 1 1/2" up the sides of the pan with crumbs.

Directions for Oreo Cheesecake Filling:

Use a mixer on low speed to beat the cream cheese and butter until it is light and fluffy.

Gradually add the sugar and continue to beat the mixture on low speed until mixed through.

Add the eggs one at a time and continue to beat until blended.

Add the vanilla, salt and flour to the cream cheese/egg mixture and beat until smooth.

Add the sour cream and beat until thoroughly mixed.

Finally, turn off the mixer and use a spoon to stir in the coarsely chopped Oreos. Pour the Oreo/cream cheese mixture filling into the springform pan. Be careful not to fill your crust past the top edge of the crust.

Cover the top of the cheesecake with a thin layer of finely chopped Oreo cookies. Place the springform pan in the middle of your oven's top rack and bake for one hour at 325 degrees.

Tip: I put a pan of water on the bottom rack of the oven while the cheesecake baked. This is to help prevent the cheesecake from cracking while it bakes. Some people use a water bath when they bake cheesecakes. This is my version of a water bath.

A cheesecake is done when it jiggles slightly in the middle when you (gently) shake it. If the cheesecake seems too jiggly, allow it to bake for another 10-15 minutes.

Once the cheesecake is done, turn the oven off and open the oven door. Let the cheesecake stay in the oven for another hour. Then, remove cheesecake from the oven and allow to cool. Cover and place it in the refrigerator. Allow to set at least 24 hours for best flavor at serving time.