

# Cookies and Cream Cheesecake



PREPARATION TIME  
20 minutes



COOKING TIME  
1 hour



PERFECT PARTNER  
strawberries



**MONEY  
Cook's  
SAVER.**

Here is a perfect opportunity to use those end-of-the-package cookie crumbs. Collect the crumbs in a resealable plastic bag, then store in the freezer to have on hand to make this cookie crumb crust.

## SHOPPING LIST

- sandwich cookies
- cream cheese • sour cream
- whipping cream

## ON HAND

- butter • sugar • eggs
- vanilla extract

## INGREDIENTS

- 2 $\frac{1}{2}$  cups plus  $\frac{1}{2}$  cup crushed chocolate creme sandwich cookies, divided
- 2 tablespoons butter or margarine, softened
- 24 ounces cream cheese, softened
- 1 cup plus  $\frac{1}{2}$  cup sugar, divided
- 3 eggs
- 1 cup whipping cream
- 2 teaspoons vanilla extract
- 1 cup sour cream

SERVES 16

## COOKIN' *Express*

- To avoid cracks in the top of your cheesecake, do not open the oven door for the first 30 minutes of baking.

### Make Ahead

You can prepare this cheesecake a week ahead and freeze. Allow to thaw in the refrigerator for 8 hours before serving.

### VARIATION

For a double chocolate treat, add 1 ounce melted semisweet chocolate to the sour cream mixture in step 4.

- 1 Preheat oven to 325°F. Mix 2 $\frac{1}{2}$  cups cookie crumbs and 2 tablespoons butter in a small bowl with a fork. Press into bottom and up sides of a 10-inch springform pan. Freeze for about 15 minutes.



- 2 Meanwhile, beat cream cheese and 1 cup sugar in a large bowl until fluffy, about 2 minutes. Beat in eggs 1 at a time. Add whipping cream and vanilla; mix well. Pour batter into crust.

- 3 Place cheesecake on top rack of oven. Fill an 8 x 8-inch pan with water; place on lower rack of oven. Bake cake until center is firm to the touch, about 50 minutes. Turn off oven; remove cake.



- 4 Mix sour cream and remaining sugar. Stir until sugar dissolves; spread over cake. Return cake to oven until sour cream is set, about 10 minutes. Sprinkle remaining crumbs on top.