

Oreo® Cheesecake

written by The Recipe Exchange | December 9, 2014

Ingredients

2 Tbls. melted butter OR margarine
1 1/2 cups Oreo® cookie crumbs
1 1/2 lbs. cream cheese – room temperature
1 cup granulated sugar
5 eggs – room temperature
1 cup sour cream – room temperature
1/4 cup all-purpose flour
2 tsp. vanilla extract
1/4 tsp. salt
15 Oreo® cookies – coarsely chopped, divided

Directions

Combine butter and cookie crumbs; press evenly into the bottom of a greased 10" springform pan; set aside.

Beat cream cheese with an electric mixer until light and fluffy. Beat in sugar, then eggs. Stir in sour cream, flour, vanilla, and salt. Gently stir in 5 chopped cookies.

Pour mixture into springform pan; top with remaining chopped cookies. Bake on the top rack of a 325 degree oven for 75 minutes. Turn off the oven, prop the door open several inches, and allow cake rest in oven for 1 hour.

Refrigerate overnight.