

Oreo Cheesecake

You'll Need:

1 package (1 lb.2 oz) Oreo cookies, divided.
 $\frac{1}{4}$ cup ($\frac{1}{2}$ stick) of melted butter or margarine.
4 packages (8 oz each) of softened Philadelphia cream cheese.
1 cup of sugar.
1 tsp of vanilla.
1 cup of Breakstone's or Knudsen sour cream.
4 eggs.

How to:

Process 30 cookies for 30 to 45 seconds in the food processor, add butter and mix well to combine.

In a 13×9 baking pan lined with foil (the ends of foil should extend over sides of the pan), press the Oreo mixture on the bottom.

In a large bowl, beat together the cream cheese, sugar and vanilla using an electric mixer on medium speed. Mix in the sour cream. Add eggs one at a time while beating to blend.

Chop the remaining cookies and add 1 $\frac{1}{2}$ cups of the chopped cookies to the cream cheese mixture.

Pour the cream over the crust and top with the remaining chopped cookies.

In a preheated oven to 325°, bake for 45 minutes, let cool before refrigerating for 4 hours or overnight.

Remove the cheesecake from the pan and cut into 16 pieces.

Enjoy!

Easy, peasy and yummy! Without Oreo, cheesecake is the best, so imagine what Oreo adds to this beauty! Give it a shot guys, it will blow your minds.

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