

# Strawberry Cheesecake with an Oreo Cookie Crust

## Ingredients

### Crust:

2 cups Oreo cookies with cream center removed, finely ground (2 sleeves)

1/4 cup butter, melted

2 tablespoons sugar

### Cheesecake:

4 8-oz. packages cream cheese, room temperature

1 2/3 cups sugar

4 large eggs

3 tablespoons all-purpose flour

1/4 teaspoon salt

2 egg yolks

1 1/2 teaspoons pure vanilla extract

1/4 cup sour cream

### Strawberry Frosting:

1 cup frozen strawberries, thawed

1 pint fresh small strawberries, washed and hulled

3 tablespoon water

2 tablespoons sugar

1 teaspoon cornstarch

red food coloring, optional

## Directions

Preheat to 325 degrees F. Put oven rack in the center. Start to boil water in a big pot for the water bath.

Combine the ingredients for crust and put into 9- inch springform pan. Lay the crust on the bottom, pressing. Set aside.

Whip the cream cheese, sugar, salt and flour in a big bowl until creamy. ( You can use mixer on low speed ).

Now combine with whole eggs and yolks, one by one at low speed after each. Finally add the vanilla and sour cream and whip again.

Put your springform pan in a bigger roasting pan.

Pour the boiling water in the roasting pan till half of the cake pan is full. Better use a leakproof pan.