

# Cookies n Cream

## You'll need:

9" springform pan  
9" parchment paper circle  
2 Tb sugar  
Pan coating spray

## Ingredients:

2 ½ cups of Oreo cookie crumbs  
¼ cup melted unsalted butter  
2 pounds softened cream cheese  
¾ cup of sour cream  
1 cup sugar  
¼ cup of flour  
1 Tb Vanilla Bean Paste  
1 tsp vanilla  
5 large eggs  
  
1 ½ cups hand-crushed Oreo cookies  
(for folding into batter)

## Gnache Recipe:

1 ½ cup heavy cream  
16 oz. semi sweet chocolate chips

## Gnache Directions:

Heat heavy cream in heavy sauce pan. Bring to a boil. Remove from heat then add chocolate chips and whisk until smooth. Pour over finished cheesecake, then chill in refrigerator until firm.

## Directions:

First, preheat the oven to 300 degrees. Prepare the pan by placing the parchment paper in the bottom, spray the inside sides with pan coating spray and dust with the 2 Tb sugar, gently knock any loose sugar out.

In food processor or bowl, combine the graham cracker crumbs and melted butter. Place into pan and pat up the sides and pat the bottom firmly.

In mixing bowl with paddle attachment place cream cheese, sour cream and sugar. Mix on medium until smooth. Add flour and vanilla, mix to incorporate. Add eggs one at a time, mixing to incorporate. Do not over mix!

Then gently fold the hand-crushed Oreo cookies into the batter.

Place the prepared springform pan into the Perfect Cheesecake Sleeve, pour the batter into the springform pan, then place them into a roasting pan. Place pan in center of preheated oven and fill the roasting pan to the brim with very hot water. Bake the cheesecake for 2 hours 15 min. When cheesecake is finished, carefully remove the roasting pan from the oven. When cool enough to work with (10-15 min) remove the silicone sleeve by the handles from the pan. Remove the spring pan from the sleeve and place in refrigerator for 12 hours until completely cold.

To serve, un-spring the pan, remove the outer ring, place a plate over the top of cake and invert the cake, remove the bottom and paper, with a nice serving platter, invert the cake back over. Pour and spread gnache over top of finished cheesecake, then chill until firm. Slice, serve, ENJOY!  
Serve with fresh whipped cream (optional).

