

# Oreo Cheesecake

## Cheesecake Ingredients:

24 Oreo Cookies, divided  
3 Tbsp. butter, melted  
3 pkg. (250 g each) Philadelphia Brick Cream Cheese, softened  
3/4 cup sugar  
1 tsp vanilla  
3 eggs

## Toppings:

Smuckers magic shell chocolate  
Sliced strawberries

## Directions:

1. Pre-heat oven to 350°F
2. Crush 16 cookies into fine crumbs; place in medium bowl. Add butter; mix well. Press onto bottom of 9-inch springform pan.
3. Beat cream cheese, sugar and vanilla in large bowl with mixer until well blended. Be careful not over mix because it will cause bubbles that make the cake deflate.
4. Add eggs, 1 at a time, beating after each just until blended. Chop or crush remaining cookies. Gently stir half the chopped cookies into cream cheese batter; pour over crust. Sprinkle with remaining chopped cookies.
5. Do a water bath for the cheesecake to keep it from falling in the middle. Line the outside of the 9-in springform pan with aluminum foil to keep water from leaking into the cheesecake. Place the aluminum-lined 9-in springform with the cheesecake mixture and place in a bigger pan that fits the 9-in springform. Fill the bigger pan with 2 inches of hot water.
6. Bake for 45 min. or until center is almost set. You can test this by bumping the pan. The center should slightly jiggle like jello. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake for at least 4 hours.
7. After the cheesecake has cooled and hardened in the fridge, drizzle with Smuckers magic shell chocolate and add sliced strawberries. Enjoy!