

# OREO CHOCOLATE CHEESECAKE



## INGREDIENTS

### Crust:

- Half of a 13.1 ounce package chocolate sandwich cookies, such as Oreos Thins®
- Entire 9 ounce package of Chocolate Wafer Cookies, like Nabisco®
- 1 stick (8 tablespoons) unsalted butter, melted

### Filling:

- Four 8-ounce packages cream cheese, at room temperature
- 1 cup sugar
- 1 cup sour cream
- 4 large eggs, at room temperature
- 1 teaspoon pure vanilla extract
- 2 cups chocolate sandwich cookies, such as Oreos® (about 18 cookies), roughly chopped

### Topping:

- 4 chocolate sandwich cookies, such as Oreos® (cut in half)
- 4 Hazelnut chocolate filled cookies, such as Pirouline® (cut in half)
- 1/2 cup hot fudge sauce, warmed

## DIRECTIONS

### For the crust:

Position an oven rack in the middle of the oven and preheat to 325 °F.

Place the cookies in a large resealable plastic bag and crush until fine crumbs form but there are still a few larger chunks. Pour in the butter, reseal the bag and shake until the cookies are well coated.

Firmly press the cookie mixture into the bottom of a 9-inch springform pan (use the bottom of a measuring cup to help pack it in and make it even). Bake until crisp and set, 10 to 12 minutes. Let cool completely, about 30 minutes. Wrap the bottom and sides of the pan with a large piece of foil and put it in a large roasting pan.

### For the filling:

Beat the cream cheese and sugar together in a large bowl with an electric mixer on medium speed for 1 minute. Add the sour cream and beat until just combined. Mix in the eggs by hand, one at a time. Mix in the vanilla by hand until just combined. (Take care not to overmix or the cheesecake will puff up and crack).

Pour half of the batter into the springform pan. Sprinkle the chopped cookies over the top and gently press down on them so some sink into the batter. Pour the remaining batter on top. Add enough hot water to the roasting pan to come about halfway up the side of the springform pan.

Bake until the outside of the cake is set but the center is still slightly loose, about 1 hour. Turn the oven off and leave the cheesecake in the oven for another hour. Remove the cheesecake from the roasting pan to a cooling rack. Run a knife around the edge and cool to room temperature.

Cover and refrigerate at least 8 hours.

Cut the remaining 4 Chocolate Cream Cookies and 4 Hazelnut Filled cookies in half.

Run a knife around the edge of the pan once more and open the clasp to unmold the cheesecake. Transfer to a serving plate or cake stand and smooth the edges with a knife. Drizzle the hot fudge sauce all over the top and sides of the cake, and use an offset spatula to spread it evenly, letting some drip over the sides. Make a decorative ring around the edge of the cheesecake with the cookies and placing a cookie half cut-side by side.

Serve cold.