

Easy and Delicious Oreo Cheesecake Recipe

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Shavous is over, but you can still make this amaznig cheesecake for kiddush, for a special summer dessert, or as a birthday cake!

I know Shavous has passed ladies, but this new cheesecake recipe I got from a friend, really captured my attention this chag. It was easy, delicious, and looked like a it was big deal to make yet wasn't. Who has time for complicated recipes before a two or three-day Yom tov? Not me!

So yes, Shavous is over, but you can still make this amaznig cheesecake for kiddush, for a special summer dessert, or as a birthday cake for a family member who really loves dairy. I'm not such a baker, far from it actually. But when I see a

doable cake recipe that's a hit, I'm excited about pampering my family with it every once in a while. So here it goes...

Oreo Cheesecake Recipe

Crust:

24 Oreo cookies

6 TBS softened butter

Cheesecake:

850 grams of cream cheese

1 cup sugar

2 TBS flour

Pinch of salt

$\frac{1}{2}$ cup heavy cream

1 tsp vanilla extract

3 eggs

1 egg yolk

Topping:

$\frac{1}{2}$ cup heavy cream

150 grams chocolate chips

$\frac{1}{2}$ cup powdered sugar



Instructions:

Preheat oven to 350 degrees F. Grease a 9×13 inch pan with a little butter.

To make the crust, process Oreo cookies in a food processor for a few seconds, pour into a bowl and mix well with the softened butter. Pat into the 9×13 inch pan. Refrigerate for 1 hour.

*Optional: save $\frac{1}{4}$ cup of crumb mixture and mix in to the cream cheese mixture.

To make the cheesecake, with an electric mixer on medium speed, beat cream cheese, sugar, flour, and salt for 3 minutes, then add heavy cream and vanilla. Then eggs and yolk one at a time.

Now pour the cheese mixture into the pan, on top of the crust. Bake for about 50 minutes, then turn off oven, crack open the door and leave cheesecake inside for 1 hour. Take cheesecake

out and cool for a couple of hours.

To make the topping, heat heavy cream in a pan until just boiling. Turn flame off. Pour chocolate chips into pan and mix well. Add powdered sugar and mix well. Pour over cheesecake smooth it out with a spatula. Refrigerate for a few hours.

Enjoy!