

Dessert

Oreo Chocolate Cream Cheesecake

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Servings: 16

Preparation Time: 30 minutes

Start to Finish Time: 6 hours 30 minutes

HOW TO NEATLY CUT CHEESECAKE SLICES

When cutting a cheesecake, carefully wipe off the knife blade between cuts using a clean, damp towel. This prevents the creamy filling from building up on the blade, ensuring nice clean cuts that leave the filling intact.

HOW TO TEST CHEESECAKE DONENESS

To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggle. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.

32 Oreo chocolate creme cookies, divided

4 packages (8 ounce ea) Philadelphia cream cheese, softened

1 cup sugar

1 teaspoon vanilla

1 package (8 squares) Baker's semi-sweet chocolate, melted and cooled

4 eggs

Preheat the oven to 325 degrees.

Quarter twenty of the cookies and set aside.

Finely crush the remaining cookies. Press onto the bottom of a 9-inch springform pan sprayed with cooking spray.

Bake for 10 minutes.

In a bowl, beat the cream cheese, sugar and vanilla with a mixer until well blended.

Add the chocolate. Mix well.

Add the eggs, one at a time, mixing on low speed after each just until blended.

Gently stir in 1-1/2 cups of the quartered cookies. Pour over the crust. Sprinkle with the remaining quartered cookies.

Bake for 50 to 60 minutes or until the center is almost set.

Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate for four hours.

Per Serving (excluding unknown items): 68 Calories; 1g Fat (16.4% calories from fat); 2g Protein; 13g Carbohydrate; 0g Dietary Fiber; 53mg Cholesterol; 18mg Sodium. Exchanges: 0 Lean Meat; 0 Fat; 1 Other Carbohydrates.