
Oreo Dream Cake

Dian Eggert

Nettles Island Cooking in Paradise - 2014

1 large package Oreo Cookies
1/3 cup butter
2 packages (8 ounce ea) cream cheese
1 cup sugar
1/3 cup heavy whipping cream
6 large eggs
2 tablespoons flour
2 teaspoons vanilla

In a bowl, crush 1/2 package of the Oreo cookies into small pieces.

In a saucepan, melt the butter. Mix with the cookie crumbs. Press into a nine-inch springform pan. Push the crust one-half inch up the side of the pan. Refrigerate.

In a bowl, mix the cream cheese, vanilla, sugar and whipping cream. Add the eggs and flour. Cream together well. Pour one-half of the cheese mixture into the crust. Add the other one-half of the cookie crumbs. Pour in the last half of the cheese mixture.

Bake at 300 degrees for one hour and 20 minutes.

Dessert

Per Serving (excluding unknown items): 3727 Calories; 282g Fat (67.3% calories from fat); 77g Protein; 231g Carbohydrate; trace Dietary Fiber; 2053mg Cholesterol; 2441mg Sodium. Exchanges: 1 Grain(Starch); 10 Lean Meat; 0 Non-Fat Milk; 50 Fat; 13 1/2 Other Carbohydrates.