

Cookies and Cream Cheesecake

Recipe By *Batsheva Goldstein*



Cooking and Prep:  2
h 35 m

Serves:  16

Contains:    

Preference: Dairy

Difficulty: Medium

Occasion: Shavuot

Diet: Vegetarian, Pescetarian

Source: The Kosher Cook-off

Ingredients (11)

Crust

- 1 and 1/2 cups sandwich cookies crumbs (about 23 sandwich cookies, finely chopped)
- 2 tablespoons butter, melted, plus more for the pan

Filling

- 3 (8-oz.) packages cream cheese, at room temperature
- 1 cup butter, at room temperature (*optional*)

- 1 cup sugar
 - 5 large eggs, at room temperature
 - 2 teaspoons Gefen Vanilla Extract
 - 1/4 teaspoon salt
 - 1/4 cup all-purpose flour
 - 1 (8-oz.) container sour cream, at room temperature
 - 12 sandwich cookies, coarsely chopped, divided
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Start Cooking

For the Crust

1. Mix melted butter with cookie crumbs and press in an 8-inch springform pan. Cover the bottom and 1 and 1/2 inches up the sides with crumbs. Set aside.

Note:

Leave the filling in the cookies when you crush them!

Prepare the Filling

1. Beat cream cheese until light and fluffy. (You can add 1 cup of butter as an optional ingredient.) Keep mixer on a low setting during the mixing and beating process. Add sugar gradually and continue beating cream cheese until mixed through. Add eggs one at a time and continue to beat until blended.
2. Pour vanilla, salt, and flour into the cream cheese and egg mixture and beat until smooth. Add the sour cream and beat well.
3. Turn off the mixer and stir in six coarsely chopped cookies with a spoon.

Note:

All ingredients should be at room temperature before beginning.

Bake

- 1.

Pour cream cheese into the springform pan and place six coarsely chopped cookies on top of the cream mixture.

2. Place pan on the top rack and in the middle of a preheated oven at 325 degrees Fahrenheit and bake for one hour. The cheesecake will be done when it jiggles slightly in the middle when the pan is gently shaken. If the cheesecake is very jiggy, cook for an additional 15 minutes.
3. When time is up prop the oven door open and let the cheesecake stay in the oven for one hour. Remove from oven and let cool enough to refrigerate.

Note:

This recipe tastes best when you allow it to rest for 24 hours before serving. It isn't necessary, but a suggestion for optimal flavor. It is worth the anticipation. A cheesecake should season. The flavor ripens and becomes enriched.