Cookies and Cream Cheesecake

Yield: one 8” cake

Ingredients

Base

- 20 chocolate and vanilla sandwich cookies
- 4 tablespoons unsalted butter, melted

Filling

- 4 (8 ounce) blocks cream cheese, at room temperature
- 4 tablespoons unsalted butter, at room temperature
- 1 cup granulated sugar
- 3 large eggs, at room temperature
- 1 cup sour cream, at room temperature
- 2 teaspoons pure vanilla extract
- Pinch of sea salt
- 15 chocolate and vanilla sandwich cookies broken into small bits

Chocolate Ganache

- 4 ounces dark chocolate chips
- 4 ounces heavy cream

Topping

- 2 cups whipped cream
- 10 chocolate and vanilla sandwich cookies broken in half

Recipe from: myclasscancook.com

Steps:

1. Preheat oven to 350°F. Line the bottom of a 9” springform pan with parchment paper.

2. **Make the crust:** Place 20 cookies and melted butter into the bowl of a food processor and pulse until finely crushed.

3. Press the mixture into the baking pan with an offset spatula or the back of a metal measuring cup. Bake for 10 minutes. Remove and allow to cool while you make the filling.

4. Prepare a water bath: Turn oven down to 320°F. Place a large roasting pan on the middle rack of the oven and pour in hot water making sure there is about 1” of water in the pan.

5. **Make the filling:** In a large bowl beat the cream cheese, butter and granulated sugar until the mixture is smooth and creamy.Scrape down the sides of the bowl. Add the eggs, one at a time, beating between each addition. Scrape down the sides of the bowl and then add the sour cream, vanilla extract and a pinch of salt. Mix until smooth. Gently fold in the broken cookie sandwiches with a spatula.Pour the filling into the springform pan and smooth the top with an offset spatula. Cover the bottom and the sides of your pan really well with foil as this will prevent water from seeping into your cake. Place the pan into the water bath pan and bake for 1 hour (the water should go up to half of the depth of the springform pan).

6. Turn the oven off and crack the door open a bit and allow the cheesecake to slowly cool for 1 hour before placing in the refrigerator to cool at least 6 hours or overnight.

7. Make the ganache by combining the chocolate chips and heavy cream in a microwave safe bowl and microwaving at 30 second increments until the mixture is smooth (make sure you are stirring in between each heating interval). Spread the ganache evenly on top of the cheesecake. Carefully remove the sides of the springform pan. Allow the ganache to set for 15 minutes. Drop dollops of whipped cream on top of cheesecake followed by halved pieces of cookies in a decorative fashion. Serve immediately.