



WITH JOSHUA JOHN RUSSELL



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VANILLA CHEESECAKE WITH CHOCOLATE COOKIE CRUST

Yield: Two 6" and two 8" cheesecakes

Ingredients

- ½ cup unsalted butter, melted
- 14 ounce package chocolate sandwich cookies such as Oreos, crushed
- 2 pounds cream cheese, at room temperature
- 1 cup sugar
- ⅓ cup all-purpose flour
- ⅓ cup heavy cream
- 5 large eggs
- 1 tablespoon Madagascar bourbon vanilla extract

Preparation

1. Preheat the oven to 350 F.
2. Spray two 6" and two 8" springform pans with nonstick spray.
3. In a bowl, drizzle the melted butter over the cookie crumbs and stir to combine. Press the mixture into the bottom of the springform pans.
4. In the bowl of a stand mixer fitted with the paddle attachment, mix the cream cheese until smooth.
5. Add the sugar, flour, and cream and mix until incorporated
6. Add the eggs one at a time and mix on low speed, scraping the bowl after each addition.
7. Pour the filling into the pans, smoothing top with knife or small spatula.
8. Bake the cheesecakes in a water bath for 15 minutes. Reduce the oven temperature to 225 F and bake for an additional 1 hour.
9. Cool cheesecake in fridge overnight and remove from pan