

## Oreo Cheesecake Like Mick's Restaurant by Lynn's Recipes

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Lynn demonstrates how to make an Oreo Cheesecake like they served at Mick's Restaurant. This makes a huge cheesecake that would be suitable for a crowd for dessert.

### Ingredients:

For the crust:

- 4 Tablespoons melted butter
- 2 cups Oreo cookies, crushed fine (about 18-20 cookies -- don't remove the filling)

For the filling:

- 3 pounds cream cheese, softened
- 2-3/4 cups granulated sugar
- 5 eggs
- 2 teaspoons pure vanilla extract
- 2 cups Oreo cookies, in chunks (about 15 cookies)

For garnish -- optional:

- 12 ounces whipped cream
- 12 Oreo cookies

Preheat the oven to 250°. Cover the bottom of a 10" spring form pan with heavy duty aluminum foil, spray with cooking spray and set aside.

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To make the crust:

In a medium bowl, stir together the melted butter and Oreo crumbs. Place in the pan and press down firmly and evenly. Bake for 8-10 minutes. Remove from the oven and set aside to cool.

To make the filling:

Place the cream cheese in a mixing bowl and mix on medium speed until soft (6-8 minutes).

Use a rubber spatula to scrape the bowl often to ensure even distribution.

Add the sugar and blend well, scraping bowl, until mixture is smooth. Reduce the mixing speed to low, then slowly add eggs, beating after each addition and vanilla. Mix until combined.

With a wooden spoon, stir the Oreo chunks into the batter. Pour batter into the prepared pan. Place the cheesecake pan into a large roasting pan. Fill the roasting pan with boiling water, leaving about 1" of space from the top of the cheesecake pan.

Bake in the preheated oven for 2-1/2-3 hours, until the top of the cheesecake is lightly golden. Remove from the oven and let set until completely cool. Refrigerate for at least 24 hours before serving.

To make the garnish, if desired, top each slice of cheesecake with 1 ounce of real whipped cream and an Oreo cookie.

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