

End of the World Cheesecake

Crust:

25 Double Stuf Oreos

Preheat your oven to 300°. Use your blender or food processor to chop the Oreos into tiny crumbs (center stuffing and all). Press the Oreo crumbs into your springform pan and set aside.

Cheesecake:

3 (8 oz) packages softened cream cheese

14 oz. condensed milk

3 eggs

2 tsp vanilla

2 cups mini milk chocolate chips

1 tsp flour



Beat the cream cheese until it's fluffy. We've discovered that this is REALLY important! Use the paddle attachment on your stand mixer and allow 7-10 minutes for beating the softened cream cheese, periodically scraping down the sides of the bowl to incorporate all of it equally. Add the rest of the stuff, one thing at a time. Coat the chocolate chips with the flour (that keeps the chocolate chips from all sinking to the bottom while they are baking) and fold them in. Pour the cake mixture into the crust and sprinkle some extra chocolate chips on the top.

Bake at 300 degrees for an hour.

The trick with cheesecake is to leave it in the oven for a while (with the door open) to cool down. And don't take the sides off the springform pan until it's complete cooled. And if you're that careful and it STILL cracks...cover it with whipping cream.

©Straight from the Scullery, 2012

©Straight from the Scullery, 2024