

The One with the Cheesecake

Crust:

25 Double Stuf Oreos

Cheesecake:

2 lbs Cream Cheese

1 Cup Sugar

1/2 tsp Salt

14 oz Sour Cream

1 tbsp Vanilla Extract

4 Eggs

Topping:

Chocolate sauce

Sliced strawberries



Preheat your oven to 325°. 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.

Beat the cream cheese until smooth and creamy. Scrape the bowl and make sure there are no lumps. Add the sugar and beat for a few more minutes. Scrape again.

Add the salt, vanilla, and sour cream. Beat again. Scrape again.

Add the eggs one at a time, beating after each addition until its fully incorporated.

Scrape down the bowl and pour your batter over the tightly packed crust. Lift the pan slightly off the counter and drop it. Do this a few times to get out any air bubbles in the batter.

Place a roasting pan or 9×13 cake pan into the bottom of your preheated oven. Fill it with 3/4 with boiling water. Place the prepared cheesecake on a rack above it and bake for 1 hour without opening the oven. After one hour check your cheesecake. If the side are firm and the whole cheesecake jiggles like Jell-O then it's ready. If not, bake for another 15 minutes, but no more.

After your cheesecake is fully baked, turn OFF the oven and open it slightly. Leave the cheesecake in the turned off oven for 30 minutes. It will cool slowly with the oven. If it rose, it will shrink down.

After thirty minutes place your cheesecake on the counter or on a wire rack. Let it cool completely for about an hour.

After one hour, run a knife around the edges to loosen the sides so it doesn't stick and crack as it cools. DO NOT open the pan yet. Remove the foil and place a paper towel on the surface of the cheesecake to absorb any moisture. Cover it with the existing foil. Refrigerate for at least 6 hours, or overnight. Don't cut corners here, or it will fall apart and not be set.

When you're ready, prepare your topping. Whisk all the ingredients till it's fluffy. Set aside.

Remove the sides of the springform pan. You can serve on the bottom or you can gently loosen up the cheesecake from the pan and place it on a serving dish.

Top with your chocolate sauce and sliced strawberries.

Boil some water and dip your knife in the boiling water. Dry the knife and then slice the cheesecake. Repeat for every slice so you're using a clean hot knife each time. The slices will be perfect.

This recipe was adapted for The Snack Shack from [The Catastrophic Cook](#)