

Cheesecake-plain or Oreo

For Crust:

60 WAFERS (CRUSHED)
1/3 CUP BUTTER (MELTED)
1/4 CUP SUGAR

Mix above ingredients and press into a 9-inch springform pan. Bake in a 350-degree oven for 15 minutes. Take out and cool completely before filling.

For Cake:

3 8 OZ. BLOCKS CREAM CHEESE (ROOM TEMP)
3/4 CUP GRANULATED SUGAR
3 EGGS
2 TSP. VANILLA EXTRACT
1 1/2 CUPS WHIPPING CREAM

Preheat oven to 350 degrees. Place a round cake pan on bottom rack 3/4 full of water. Place whipping cream in freezer 10 minutes prior to mixing up batter. Using an electric mixer and mixing bowl, mix cream cheese and sugar until fluffy. Add eggs one at a time. Scrape sides and bottom of mixing bowl making sure everything is mixed properly. Add cold whipping cream and vanilla and mix. Place in the spring form cheesecake pan and fill to top. Bake at 350 for first 30 minutes. Turn oven down to 325 degrees and bake 30 more minutes. Turn off oven and leave in oven for an hour before removing. Take spring form off outside of cheesecake and chill before serving. Top with fruit or pie filling if desired.

Option: Omit wafer crust and bake fudgy brownies (pg. 57), cool, and press into bottom of springform pan. Fold 20 crushed Oreo's into cake batter before baking.