



CHEESECAKE WITH CREAM FILLED CHOCOLATE COOKIES

🔪 10 min ⌚ 4 h 15 min 🌱 easy 🍰 12 slices

INGREDIENTS

Base

80 g butter, cut in pieces, and a bit extra for greasing
665 g chocolate cookies with vanilla cream filling (Oreo®)

Filling

150 g sugar
450 g fresh cream, (30% fat)
280 g cream cheese
1½ tsp homemade vanilla sugar or 1 tsp vanilla extract
5 g gelatine (1 sachet), dilluted in 10 g water

USEFUL ITEMS

springform tin (Ø 24 cm)

PREPARATION

Base

1. Grease the bottom and sides of a round springform tin (Ø 24 cm) with a good quantity of butter and set aside.
2. Place 350 g cookies into mixing bowl and grind **10 sec/speed 10**.
3. Add butter and melt **3 min/70°C/speed 1**.
4. Transfer mixture into the tin you prepared earlier and press mixture using a spoon to create a compact base. Place in the fridge.

Filling

5. Place 165 g cookies into mixing bowl and chop **5 sec/speed 4**. Transfer into a bowl and set aside.
6. Place sugar into mixing bowl and grind **15 sec/speed 10**. **Place butterfly onto position**. Add fresh cream into mixing bowl and whisk at **speed 3**, without setting the time, until it thickens but before it gets too firm. **Remove butterfly**.
7. Add cream cheese, vanilla sugar and gelatine and mix **40 sec/speed 4**.
8. Add chopped cookies that you set aside and mix **30 sec/speed 4**, with aid of spatula.
9. Cover the base with the oreo cream filling and place in the fridge for 3-4 hours.
10. Garnish with remaining 150 g cookies and serve.