



cookies and creme mini cheesecake;

1. (koo-keez nd kuh-reem mee-nee cheez-kehk) *noun*. Oreo cheesecake, built from mini cheesecake base recipe.
2. Produces 2 servings.
3. Preparation 1 hour 10 mins.
4. Oven temperature set to 350.

Ingredients;

Crust

1 4" dish prepared from mini cheesecake base (suggest oreo crust)

Cheesecake

$\frac{1}{4}$ of filling prepared from mini cheesecake base (1 c. + 2 Tbsp.)

1-2 oreo cookies, crushed

mini oreos, for serving

cool whip, for serving

Instructions;

Cheesecake

1. Crush the 1-2 oreo cookies, and fold into the filling prepared from the mini cheesecake base. Pour filling into the prepared crust.
2. Bake for 20-25 minutes.
3. Remove from the oven, and allow to cool for 10 mins. Run knife around the inside of the pan, then allow to cool. Refrigerate.
4. Before serving, spread the top with a layer of cool whip, and finish with crushed and whole mini oreos, if desired.