

Cheesecake



Ingredients

Plain Crust

- 1 and 1/2 cups finely ground graham cracker crumbs
- 1/3 cup light brown sugar
- 6 tablespoons butter, melted.

Chocolate Crust

- 25 Oreo Cookies
- 5 tablespoons unsalted Butter melted

Cheesecake Filling

- 3# Cream Cheese
- 1# Sugar
- 6 Eggs
- 1 Cup Cream
- Bake at 200 degrees for 3 hours

Method

Plain Crust

1. Mix graham cracker crumbs, sugar, melted butter or margarine, and cinnamon until well blended. Press mixture into an 8 or 9 inch pie plate.
2. Bake at 375 degrees F (190 degrees C) for 7 minutes. Cool. If recipe calls for unbaked pie shell, just chill for about 1 hour.

Chocolate Crust

1. Finely crush your cookies. You can use a food processor for this step, but you can also place the cookies in a plastic bag and roll the sealed bag with a rolling pin. If you're using a rolling pin, seal the bag but leave about an inch open for air to escape. You'll have to put some muscle in it to get a fine crush. The crust sticks together best when the cookies are crushed finely.

NOTE: You do NOT need to remove the filling from the Oreo.

2. Stir the cookie crumbs and melted butter together with a fork. Press crumbs into the bottom and up the sides of a 9 pie plate. Chill until ready to fill.
3. For a no-bake pie: chill the crust about 30 minutes before filling, then fill/chill as directed in the recipe.
4. For a crunchier no-bake filling pie: bake the crust for 8 minutes at 350°F then cool completely before filling.