

# Ben's Cookie Jar Cheesecake in Three Steps

## STEP 1: MAKE THE CRUST

Ingredients: box of graham crackers; 9 tablespoons of butter

1. In a 9 inch Springform pan, cover the inside of the pan with aluminum foil. Then cover the outside of the pan with aluminum foil (this helps make the pan water safe when baking in the bain marie later) Spray with nonstick spray (PAM)
2. In a gallon Ziploc bag, crush a box of graham cracker cookies
3. Melt 9 tablespoons of butter
4. In a big bowl, mix crushed graham crackers and butter until all the crackers are slightly moistened. Add a little water if needed to make the crackers moist
5. Put the mix in the pan and make sure mix is evenly distributed throughout including up the inner side

## STEP 2: MAKE THE EDIBLE COOKIE DOUGH

Ingredients: ½ cup packed brown sugar; 4 tablespoons of softened butter; ¼ teaspoon of salt; 1 teaspoon of vanilla; 2 tablespoons of milk; 10 tablespoons of flour; 4 or more tablespoons of chocolate chips (2 different chocolates)

1. Mix/mash softened butter, brown sugar, salt, vanilla together until well combined.
2. Mix in 2 tablespoons of milk. Slowly add flower, 1 Tablespoon at a time until you have a cookie dough texture.
3. Add chocolate chips. Mix until well combined.

## STEP 3: MAKE OREO CHEESECAKE

Ingredients: 1 1/3 pound of whole Oreo cookies (reserve 15 cookies for decorating top of cheesecake); 3 (250g) packages of PHILADELPHIA brick cream cheese softened; 8 ounces sour cream; ¼ cup sugar; 1 tablespoon of vanilla, 3 eggs

1. Heat oven to 350 degrees F.
2. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Add eggs, 1 at a time, beating until blended after each addition. Add 8 ounces of sour cream. Beat until air bubbles appear and mixture is light and fluffy...about 3 minutes more. Gently fold in all the Oreo cookies taking care not to break them and not to reduce the mixture's fluffiness. Add marble size chunks of cookie dough to mixture, folding throughout.
3. Put mixture in 9 inch springform pan that has graham cracker crust. Put 15 Oreos on top for decoration.
4. Put the springform pan in a big roasting pan. Fill the roasting pan around the springform pan with hot water. Keep in oven 45 minutes.
5. Take out of oven and take springform pan carefully out of roasting pan. Do not allow water to touch cheesecake. Let cheesecake cool. And then chill overnight.