

# Cookies and Cream Cheesecake

## Ingredients

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42 Oreos (30 whole, 12 coarsely chopped)  
2 lb Cream Cheese (softened)  
1 c Sugar  
1 t Vanilla Extract  
4 Eggs  
1 c Sour Cream  
0 pn Salt

## Instructions

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1. Preheat oven to 275°. Line standard muffin pans with liners. Place 1 whole cookie in the bottom of each liner.
2. Beat cream cheese at medium speed using an electric mixer. Gradually add the sugar, beating until combined. Beat in vanilla.
3. Add in eggs, one at a time. Beat in sour cream and salt. Stir in chopped cookies by hand.
4. Divide batter evenly among cookie-lined cups, filling each almost to the top. Bake, rotating pan halfway through, until filling is set, about 22 minutes. Transfer to wire racks to cool completely. Refrigerate at least 4 hours (or up to overnight).