Strawberry Cheesecake with Oreo Crust

Ingredients

30 Oreo Cookies (cream removed)
1/4 c Unsalted Butter (melted)
4 T Sugar (plus 1 2/3 cup)
32 oz Cream Cheese (softened)
3 T Flour
1/4 t Salt
4 Eggs
2 Egg Yolks
1 1/2 t Vanilla Extract
1/4 c Sour Cream
1 c Frozen Strawberries (thawed)
2 c Strawberries (washed and hulled)
3 T Water
1 t Cornstarch

Instructions

1.Position oven rack in the middle of the oven and preheat to 325F. Put a tea kettle or large pot of water on the stove to boil for the water bath.
2.To make crust add oreos to food processor and finely ground. Add butter and 2 tablespoons sugar and pulse until mixed. Pour and press into 9â€• springform pan. You can press the crust into the bottom, and up the sides of the pan. Set crust aside.
3.In a large bowl, beat together the cream cheese, 1 2/3 cup sugar, flour, and salt until smooth with an electric mixer on low speed. Add the whole eggs and the egg yolks, one at a time, beating well after each addition. Beat in the vanilla and sour cream.
4.Cover bottom of springform pan securely with

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foil and place in a larger roasting pan. Fill the roasting pan with the boiling water until it reaches halfway up the sides of the cake pan. Bake until the cheesecake is firm and slightly golden on top, 70 to 80 minutes.

5.Remove the cheesecake from the water bath and cool to room temperature. Cover the cheesecake with plastic wrap and refrigerate until very cold, at least 3 hours or overnight.

6.To make the strawberry glaze, puree frozen strawberries in a small food processor. Press blended strawberries through a fine mesh strainer in to a small saucepan. Add 3 tablespoons water.

7.In a small bowl, mix together sugar and cornstarch. Stir into the puree in saucepan. Bring to a boil, stirring constantly. Continue cooking

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and stirring until thickened and clear. Cool to room temperature.
8.Arrange strawberries in a single layer around the cooled cheesecake. Drizzle cooled glazed evenly over strawberries on cheesecake. Store, covered, in refrigerator.