Oreo Cheesecake Pie

Ingredients

25 Oreo Cookies
5 T Unsalted Butter (melted)
12 oz Cream Cheese (room temperature)
2 Eggs (room temperature)
1 t Vanilla Extract (plus 1/4 teaspoon)
1/2 c Sugar
1/2 c Heavy Cream
1 T Powdered Sugar
11 Strawberries (halved)

Instructions

1.Place 20 oreo cookies in a food processor and turn it on until there are even small crumbs. In a medium bowl melt 5 tablespoons butter. Add oreo crumbs to the melted butter and stir.
2.Press cookie mixture into a deep dish 9-inch pie plate, covering the bottom and up the sides of the dish. Refrigerate while you make the cheesecake filling.
3.Preheat the oven to 325Â°F. In a large bowl add softened cream cheese, beat with electric mixer until fluffy. Add 1 teaspoon vanilla and sugar and mix well, scraping down the sides of the bowl. Add eggs, 1 at a time, beating after each addition.
4.Break up 5 oreo cookies into small chunks. Fold the oreo chunks into the cream cheese mixture. Pour mixture into oreo pie shell and bake for

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35-45 minutes or until the edges are set and the center is slightly firm (it can be a little soft, just not jiggly). Remove from oven and cool completely. Refrigerate at least 3 hours.
5.Prior to serving, prepare whipped cream. Beat heavy cream and 1/4 teaspoon vanilla until soft peaks then add powdered sugar. Continue beating cream until soft peaks form again, do not overbeat. Top the pie with whipped cream or use a piping bag. Decorate with strawberries.