Kahlua Cream Cheese Pie

Ingredients

20 Oreo Cookies
5 T Unsalted Butter
16 oz Cream Cheese (softened)
1/2 c Sugar (plus 1 tablespoon)
1 1/2 t Vanilla Extract
2 Eggs
1/3 c Kahlua
1/2 c Sour Cream
1/8 t Salt
1 T Chocolate Syrup

Instructions

1. Place 20 oreo cookies in a food processor and pulse until 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. Preheat oven for 350 degrees.

3. In a stand mixer, beat cream cheese, 1/2 cup sugar, and 1 teaspoon vanilla extract on high until smooth and creamy. Beat in eggs until well-combined. Pour half of cream cheese mixture on top of pie crust.

4. Stir in Kahlua to remaining filling mixture, then pour into pie pan. Bake pie for 35 minutes or until nearly set.

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5.Meanwhile, whisk together sour cream, 1 tablespoon sugar, 1/2 teaspoon vanilla extract and pinch of salt.
6.Once cream cheese pie is nearly set, evenly spread sour cream mixture on top then bake a final 10 minutes, or until the middle of pie no longer jiggles. Remove cream cheese pie from oven and cool in fridge overnight.
7.Drizzle chocolate syrup on top before serving.