

RESIDENT AND FAMILY

Recipe

CONTEST WINNER

Chocolate Cookies and Cream Cheesecake

ELIZABETH

WYNCOTE PLACE – WYNCOTE, PENNSYLVANIA

CATEGORY: DESSERT

SERVES: 8

SERVING SIZE: 1 SLICE

INGREDIENTS

1 package cream filled
chocolate cookies

4-8 oz packages of cream
cheese, softened

2 tbsp butter, melted

½ tsp salt

1 tbsp vanilla extract

5 large eggs

¾ cup sugar

DIRECTIONS

1. Grind up 23 cream filled chocolate cookies in a blender or food processor.
2. Combine cookie crumbs and melted butter and place in the bottom of a greased nonstick 9-inch spring foam pan to form the crust and set aside.
3. Beat softened cream cheese, sugar, salt and vanilla extract together in a mixer, then add eggs, one at the time.

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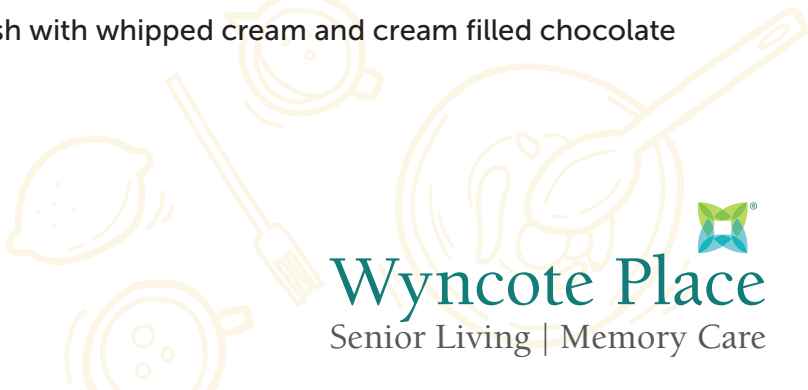
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CATEGORY: DESSERT

DIRECTIONS (continued)

4. Take 12 cream filled chocolate cookies and break into 3 or 4 pieces each.
5. Add to cream cheese mixture, mix on low until combined and pour cream cheese mixture into prepared pan.
6. Bake at 300 degrees pre-heated oven for 60-70 minutes, place a pan of water on bottom rack while cooking to help keep crust from cracking.
7. Cool cheesecake in the oven, opened part way for 1 ½ hours.
8. Store cake in the fridge. Garnish with whipped cream and cream filled chocolate cookies.



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