

Oreo Cheesecake | bites out of life

Recipe from [Kraft Recipes](#)

- 1 package reduced-fat Oreos
- 1/3 cup butter, melted
- 24 ounces low-fat cream cheese, softened
- 3/4 cup sugar
- 1 cup low-fat sour cream
- 1 teaspoon vanilla extract
- 4 eggs

1) Preheat the oven to 350°F if using a light silver 8- or 9-inch round springform pan. If using a dark nonstick pan like I did, preheat to 325°F.

2) Finely crush 30 cookies. (For best results, use a blender or food processor.) Mix with the melted butter and press firmly on the bottom and up the sides of the pan. Press the bottom of a heavy mug or measuring cup on the bottom and sides to even out the crust.

3) Using an electric mixer, beat the cream cheese and sugar until well blended. Add the sour cream and vanilla and mix well. Add the eggs one at a time, mixing only until just incorporated.

4) Chop (or pulse in the blender or food processor) the remaining Oreos coarsely. Fold the cookies into the batter gently and then pour the batter into the crust. Smooth the top using a spatula or the back of a spoon.

5) Bake for 55 minutes to 1 hour, until the cheesecake is set in the middle. If the top browns before the cheesecake is done, cover the top loosely with foil.

6) Cool the cake on a wire rack before refrigerating for at least 4 hours. Run a knife around the rim of the cake before loosening and removing the springform ring.

From: <http://www.bitesoutoflife.com/2011/03/06/oreo-cheesecake>