

## **How to Make Oreo Cheesecake:**

**To get started with this Oreo Cheesecake, youâ€™ll make the crust. I used my trusty Oreo Cookie Crust Recipe, which uses the full Oreo. No need to remove the cream filling â€“ it all goes in there. So just combine the Oreo crumbs with some melted butter and press it into your spring form pan. Then youâ€™ll bake the crust for about 8 to 10 minutes and set it aside while you make the filling.**

**The filling is basically my Classic Cheesecake filling, but with a couple additions. It uses both Oreo crumbs and chopped Oreos, making this not just a vanilla cheesecake with some Oreos in it, but a true Oreo Cheesecake.**

**First, youâ€™ll want to combine the cream cheese, sugar and flour and mix it all together until itâ€™s well combined and smooth. Be sure to mix on a low speed, since using a high speed adds air to the batter. The air bubbles can rise to the top and create cracks in your finished cheesecake.**

**After that youâ€™ll add your sour cream, which adds that classic cheesecake tang, and vanilla extract. Then the eggs are added one at a time, mixing until combined after each.**

**The final step to making the filling is to stir in the Oreo crumbs, which naturally add tasty flavor.**