



# Cookie Butter Cheesecake

Recipe by Kraft



Prep Time

30  
min.

Total Time

6 hr. | 30 min.

Servings

16 servings

## What You Need

For this recipe there are no local offers in your area. Please try another ZIP code.

☐ 1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided

☐ 4 pkg. (8 oz. each) PHILADELPHIA Cream Cheese, softened

☐ 3/4 cup granulated sugar

☐ 1/4 cup packed dark brown sugar

☐ 1 Tbsp. vanilla

☐ 1/2 tsp. ground cinnamon

☐ 1/4 tsp. ground nutmeg

☐ 4 eggs

☐ 1/4 cup European-style cookie butter (speculoos cookie butter)

## Make It

Heat oven to 325°F.

Reserve 6 cookies. Finely crush remaining cookies; press onto bottom of 9-inch springform pan.

Beat cream cheese, sugars, vanilla and spices in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.

Crush remaining cookies coarsely; sprinkle over cheesecake just before serving. Microwave cookie butter in microwaveable bowl on HIGH 30 sec. or until heated through; stir. Drizzle over cheesecake.

## Kitchen Tips

## Nutrition