



RECIPE NAME: Cookies and Cream Cheesecake

FROM THE KITCHEN OF: Karen Knoll '85

INGREDIENTS:

2 cups (24) crushed chocolate cream
filled cookies
6 tablespoons butter

1 envelope unflavored gelatin
1/4 cup cold water
1 8 ounce package cream cheese,
softened
1/2 cup sugar
3/4 cup milk
1 cup whipping cream, whipped
1 1/4 cups coarsely chopped
chocolate cream filled cookies

INSTRUCTIONS:

Combine crushed cookies and butter; press into bottom of a 9 inch springform pan.

Soften gelatin in water over low heat; stirring constantly until dissolved. Using an electric mixer, combine cream cheese and sugar, mixing on medium speed until well blended. Gradually add gelatin and milk, mixing until blended. Chill until mixture is thickened but not set. Fold in whipped cream. Set aside 1 1/2 cups of the cream cheese mixture; pour remaining cream cheese mixture into springform pan over cookie crust. Top with chopped cookies, and top layer of remaining cream cheese mixture. Chill until firm and serve.

