



Chocolate Truffle Cheesecake

Servings: 0

Ingredients

- 18 Oreo Cookies, finely crushed (about 1 1/2 cups crumbs)
 - 2 T butter or margarine, melted
 - 3 pkg. Cream Cheese, softened
 - 1 can (14 oz.) sweetened condensed milk
 - 2 tsp. vanilla
 - 1 pkg. (12 oz.) Baker's Semi-Sweet Chocolate Chunks, melted, slightly cooled
 - 4 eggs
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Directions

Heat oven to 300°F.

Mix cookie crumbs and butter; press onto bottom of 9-inch springform pan.

Beat cream cheese, sweetened condensed milk and vanilla in large bowl with mixer until well blended. Add chocolate; mix well. Add eggs, 1 at a time, mixing on low speed after each just until blended. Pour over crust.

Bake 1 hour 5 min. to 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

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