

## DOUBLE-DECKER OREO CHEESECAKE

- 1 - 15/14 oz pkg OREO Chocolate Creme Cookies, divided
- 1/4 cup Butter, melted
- 4-8 oz pkgs PHILADELPHIA Cream Cheese softened
- 1 cup Sugar
- 1 tsp Vanilla
- 1 cup Sour cream
- 4 Eggs
- 4 oz BAKER'S Semi-Sweet Chocolate melted

1. Heat oven to 325°F.
2. Process 30 cookies in food processor until finely ground. Add butter and mix well. Press onto bottom of 13x9 inch pan.
3. Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Add sour cream and mix well. Add eggs, 1 at a time, beating after each just until blended and pour half over crust.
4. Stir melted chocolate into remaining batter and pour over batter in pan. Chop remaining cookies and sprinkle over batter.
5. Bake 45 min or until center is almost set. Cool completely. Refrigerate 4 hours.

### ADDITIONAL INFORMATION

#### Ingredients

[1 – 15/14 oz pkg OREO Chocolate Creme Cookies, divided](#), [1 cup Sour cream](#), [1 cup Sugar](#), [1 tsp Vanilla](#), [1/4 cup Butter, melted](#), [4 Eggs](#), [4 oz BAKER'S Semi-Sweet Chocolate melted](#), [4-8 oz pkgs PHILADELPHIA Cream Cheese softened](#)

#### Course

[Desserts](#)

#### Cuisine

[American](#)

**Category** [Cakes](#)

**Serving Size** 10