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Recipe Title: Oreo – Peanut Butter Cheesecake

Recipe Ingredients:

Crust:

- 24 whole chocolate Oreos
- 4 tablespoons butter, melted

Filling:

- 1 ¼ cup creamy peanut butter
- One 8-ounce package cream cheese, softened
- 1 1/4 cups confectioners/powdered sugar
- One 8-ounce package of Cool Whip, thawed

Recipe Instructions:

For the crust:

1. Preheat the oven to 350 degrees F.
2. Crush the cookies until they're fine crumbs by putting in a blender or using another method.
3. Pour the melted butter over the top and stir with a fork to combine.
4. Press into a pie pan and bake until set, 5 to 7 minutes.
5. Remove from the oven and allow to cool completely.

For the Cheesecake filling:

Using a hand mixer can help speed this process, if available.

1. Beat the peanut butter with the cream cheese until smooth.
2. Add the powdered sugar and beat until smooth.
3. Add in the thawed Cool Whip and beat until smooth, scraping the sides as needed.
4. Pour the filling into the crust, evening out the top with a knife or spatula.
5. Chill for at least an hour before serving.

This is very rich and can be cut into small slices to serve many Broncs.