



Cheesecake IS ASKING FOR Cookies THIS YEAR

COOKIE BUTTER CHEESECAKE

Prep Time: 30 min. | Total Time: 6 hours 30 min. (incl. refrigerating) | Makes: 16 servings

WHAT YOU NEED

- 1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided
- 4 pkgs. (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 into bottom of 9-inch spring form 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.

THE HOLIDAYS ARE *Made* WITH



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