

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	MAKE IT
1 pkg. (7.7 oz.) European-style cookies for coffee (speculoos cookies), divided	HEAT oven to 325°F. Reserve 6 cookies. Finely crush remaining cookies; press into bottom of 9-inch spring form pan.
4 pkgs. (8 oz. each) PHILADELPHIA Cream Cheese, softened	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.
3/4 cup granulated sugar	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.
1/4 cup packed dark brown sugar	CRUSH remaining cookies coarsely; sprinkle over cheesecake just before serving.
1 Tbsp. vanilla	MICROWAVE cookie butter in microwaveable bowl on HIGH 30 sec. or until heated through; stir. Drizzle over cheesecake.
1/2 tsp. ground cinnamon	
1/4 tsp. ground nutmeg	
4 eggs	
1/4 cup European-style cookie butter (speculoos cookie butter)	

THE HOLIDAYS ARE *Made* WITH

© 2015 Kraft Foods

Laurie Frankel

DSREPS

dsreps.com
© DSReps

New York

(917) 407-4292

Nicki Silverman: nicki@dsreps.com

Los Angeles

(626) 441-2224

Deborah Schwartz: deb@dsreps.com
Crystal Roberts: crystal@dsreps.com