

Mint Oreo Cheesecake Bar Recipe

Ingredients

Serves 16

Crust

2 ½ cups (9.5 oz.) finely crushed Oreo cookies, about 24 cookies
7 (3.5 oz.) tablespoons unsalted butter, melted

Cheesecake

1 8 oz. cream cheese bar
¾ cup (3 oz.) bittersweet chocolate, melted and cooled
½ cup (3.5 oz.) granulated sugar
2 tablespoons unsweetened cocoa powder
1 large egg
2 teaspoons vanilla extract
5 oz. chocolate covered almonds
16 whole Oreo Mint cookies

Glaze

½ (4 oz.) cup butter
2 cups (10 oz.) bittersweet chocolate, chopped

Topping

10 Oreo Mint, chopped
3 oz. chocolate covered almonds, chopped
¾ cup (1 oz.) mini marshmallows

Directions:

Preparation: Heat oven to 350°F. Line 8x8 pan with parchment paper. Set aside.

To make crust: In a large bowl combine cookie crumbs and melted butter until mixture starts to clump together. Transfer mixture to prepared pan and press evenly onto bottom. Bake until the crust is fragrant, about 10-12 minutes. Set aside to cool.

To make cheesecake: In a large bowl, using a hand beater or stand mixer, beat together cream cheese, melted chocolate, sugar and unsweetened cocoa powder until smooth and fluffy about 2-4 minutes. Add egg and vanilla extract, beat just until blended. Pour one third of filling onto crust. Place whole Oreo Mint cookies down onto filling. Using a sturdy spatula fold in chocolate covered almonds into remaining filling.

Pour filling into pan and smooth out top. Bake 20-25 minutes until center is just barely set. Remove from oven and transfer to a wire rack to cool completely.

To make glaze: In a medium-size saucepan, add chocolate and melt over low heat. Add chopped chocolate to pan. Heat and stir continuously until mixture is smooth and well combined (make sure to scrape the bottom and sides so chocolate does not scorch).

Assembly: Pour glaze onto cooled cheesecake and sprinkle with toppings. Transfer to refrigerator for at least four hours or overnight to set. To serve: Remove from refrigerator and set on counter for about 25-30 minutes, before slicing and serving.