

New York times PUMPKIN PIE CHEESECAKE WITH OREO CRUST

(source: www.somethingswanky.com/new-york-times-pumpkin-cheesecake-with-an-oreo-crust)

This holiday season, impress guests and hosts alike with a new twist on the traditional Pumpkin Pie.

INGREDIENTS:

OREO CRUST:

24 Oreos
1/4 C butter, melted

PUMPKIN FILLING:

2 large eggs
1/2 C sugar
pinch of salt
1 TBSP pumpkin pie spice
2 C pumpkin puree
1 1/2 C milk or cream (*also try pumpkin spice creamer - yum!*)

DIRECTIONS:

Preheat oven to 450° F

Place the Oreos in a gallon sized zip top bag. Press all the air out of the bag and seal it well. Use a rolling pin to crush the cookies until all large chunks are gone. Open the bag and pour in the melted butter. Seal the bag and "smush" the butter and the Oreos together until well incorporated.

Press the Oreo crumbs into a 9-inch pie dish. It's ok if the crust doesn't come all the way up the sides.

Whisk together all of the pumpkin pie filling ingredients until smooth, and pour into the prepared pie crust.

Bake at 450° for 10 minutes, and then reduce the heat to 400° and bake for another 30 minutes. Turn off the oven and crack the oven door, and let the pie cool in the oven. Chill until served and enjoy!

Note: It's ideal to have the pumpkin pie filling cover the pie crust completely so that no pie crust is hanging out above the pie. The top of my crust burnt ever-so-slightly (really, it wasn't actually that bad) because of the sugar in the Oreos. But all of the crust that was covered by the pumpkin pie was perfectly fine.



some thingswanky.com



some thingswanky.com

