

Cookies 'N Cream Cheesecake

1 c. Oreo cookies (about 12), crushed	1 c. sugar
1 T. butter or margarine, melted	1 t. vanilla extract
4 (8 oz.) pkg. cream cheese, softened	4 eggs, at room temperature
	20 Oreo cookies, quartered

Preheat oven to 325° if using a silver springform pan (or 300° if using a dark nonstick springform pan). Mix crushed cookies and butter; press onto bottom of 9-inch springform pan. Use bottom of straight-sided glass to evenly press cookie crumb mixture onto bottom of springform pan.

Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended. Add eggs, one at a time, mixing on low speed after each addition just until well blended. Gently stir in quartered cookies. Pour over crust.

Bake 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight. Garnish with additional cookies, if desired.