

chattavore

MINT COOKIE CHEESECAKE BARS

Prep Time: 15 minutes

Cook Time: 50 minutes

Yield: 16 2-inch squares

- 1 package mint Oreo cookies (you will not need all of them)
 - 2 tablespoons unsalted butter, melted
 - 12 ounces (1 1/2 packages) cream cheese, softened
 - 1/4 cup plus 2 tablespoons granulated sugar
 - 1/4 cup plus 2 tablespoons sour cream
 - 1/2 teaspoon vanilla extract
 - 1/2 teaspoon mint extract
 - pinch salt
 - 2 large eggs
1. Preheat the oven to 325 degrees. Line an 8x8-inch square baking pan with aluminum foil or parchment paper.
 2. Place 14 of the cookies into a food processor and spin until finely crushed. Add the butter and spin again until the crumbs are coated with butter and stick together when pressed between your fingers (if you don't have a food processor, place the cookies in a bag and smash with a rolling pin or meat tenderizer, then pour into a bowl and stir in the butter).
 3. Press the cookie crumbs into the bottom of the pan. Use a flat-bottomed measuring cup to smooth them out. Bake for 10 minutes then remove to a cooling rack, leaving the oven on.
 4. Place the cream cheese and sugar into the bowl of an electric mixer. Beat on medium-low speed until smooth. Add the sour cream, vanilla, mint extract, and salt and beat again until smooth. Add the eggs, one at a time, beating after each addition until completely incorporated.
 5. Place six of the remaining cookies into a plastic bag and coarsely crush with a rolling pin or meat mallet. Pour into the cheesecake mixture and beat on low until incorporated. Pour into the prepared crust. Crumble 2-3 cookies over the top.
 6. Bake the bars for about 40 minutes, until puffy and just barely jiggly in the center. Cool completely on a rack then place in the refrigerator to chill for at least 3 hours. Use the foil/parchment lining to remove from pan to a cutting board and cut into 16 squares.