

No Bake White Chocolate Cheesecake

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Cooking With Carolyn

NOTE: You may use either a 9 inch or 10 inch springform pan for this recipe.

Ingredients

Yield: 8 to 12 Slices

Oreo Cookie Crust

- 25 Whole Oreo Cookies, do not remove the cream in the middle
- 5 Tablespoons Unsalted Butter, melted

Filling

- ¼ or 1/3 Cup Powdered Sugar plus 1 Tablespoon for the whipped cream (**or** ½ cup cool whip)
- 2- 8 Ounce Packages Cream Cheese, room temperature
- 10 Ounces White Chocolate, white chocolate bars melted (such as Lindt white chocolate will do)
- 1 Teaspoon Pure Vanilla Extract
- ½ Cup Heavy Whipping Cream

Bing Cherry Topping

- 1-16 Ounce Bag Frozen Bing Cherries, thawed and juice reserved
- 3 to 4 Tablespoons Fresh Squeezed Orange Juice
- 2½ Teaspoons Cornstarch
- 1 to 2 Tablespoons Granulated Sugar (**optional**, I prefer to skip the sugar because the cherries are usually just sweet enough to go on top of cheesecakes which are already sweet.)

Directions

Suggestion: The crust and the topping can be prepared the night before or early in the morning on the day of service because they need to be refrigerated in order to chill and set. The crust sets with a minimum of 2 hours of refrigeration time.

Oreo Cookie Crust

Melt the butter in a small sauce pot. Meanwhile, place the oreos in a large resealable bag, press out all of the air and zip it. Crush the oreos to crumbs using a rolling pin or small pot. A food processor may also be used by using the pulse setting. Combine the cookie crumbs and melted butter in a medium bowl and stir until all of the crumbs are moistened.

Pour the moist crumbs into an ungreased springform pan. Spread the crumbs out evenly and press them into place using your hand. Refrigerate to set.

Bing Cherry Topping

Place the frozen cherries in a strainer and then place the strainer over a bowl or sauce pan to reserve the cherry juice. Thaw under refrigeration. (**Note:** $\frac{3}{4}$ Cup of juice total is needed. If you don't have enough cherry juice once thawed use the orange juice to make up the difference, about 3 to 4 tablespoons.) While the juice is still cold, whisk in the cornstarch until dissolved and add the sugar if desired. Heat the sauce over medium-high heat and simmer just until thickened, about 3 to 5 minutes. Turn off the heat and add the cherries to the sauce and stir. Refrigerate to chill.

Filling

Homemade whipped cream- whip the cold heavy cream in a medium bowl. Start on medium speed and as it starts to form add 1 Tablespoon of powdered sugar, switch to high speed and whip to firm peaks. Set aside.

Break up, or chop, the chocolate bars into a bowl. Microwave on high for 45 seconds and stir until fully melted. (**Note:** If the residual heat from the bowl doesn't fully melt the chocolate after stirring it well, put it back into the microwave for 10 second intervals stirring in between.) Let it cool for about 15 minutes.

In a large bowl, whip the cream cheese until it's smooth and airy. Add the cooled melted chocolate and vanilla extract and continue to whip. Add $\frac{1}{4}$ cup of powdered sugar and continue to whip. Taste the filling. (**Note:** Remember, this is going on a sweet cookie crust, but 1 more Tablespoon of powdered sugar may be added if desired.) Finally, fold in the whipped cream.

Pour the filling into the prepared crust and spread out evenly. Refrigerate to set from 4 hours to overnight. Once it's set, unmold the cheesecake, place it on a serving plate, and top with cherries. Keep refrigerated and serve chilled.