

# Triple Chocolate Decadence Cheesecake with Oreo Cookie Crust

8 ounces Oreo cookie crumbs  
¼ cup plus 1 Tbsp unsalted butter,  
melted  
1½ pounds cream cheese, softened  
½ cup granulated sugar  
1½ Tbsp cocoa powder  
4 large eggs  
¼ cup all-purpose flour  
6 ounces milk chocolate chips, melted  
½ cup heavy cream  
2 ounces dark chocolate shavings  
2 ounces white chocolate shavings  
confectioner's sugar

*There's a reason why this is my son's favorite dessert of all time – it's fantastic! Milk chocolate, dark chocolate and white chocolate are combined to create a complex and perfectly balanced taste capable of appeasing even the most fervent sweet tooth.*

YIELD – 8 servings

Preheat oven to 350 degrees.

Combine the cookie crumbs and butter to form a moist mixture. Press the mixture into the bottom of a 10-inch round spring-form pan. Place the pan in the oven and bake for 8 minutes.

Cream the cream cheese, granulated sugar and cocoa powder in the bowl of an electric mixer fitted with a paddle. Add the eggs, 1 at a time, and mix until smooth. Turn off the machine and scrape down the sides of the bowl. Add the flour and mix, slowly at first, until it is fully incorporated. Fold in the melted chocolate and heavy cream. Pour the cream cheese mixture into the spring-form pan and sprinkle with an even layer of the chocolate shavings. Place the pan in the oven and bake until the cheesecake is fully set, about 1 hour and 15 minutes. Remove from the oven and let cool to room temperature.

To serve, cut the cake into 8 equal-sized slices. Place a slice in the center of a round dessert plate. Sprinkle with confectioner's sugar and serve.