

## No-Bake Cookie Cheesecake

### Ingredients:

#### Crust:

- 1 ½- 2 c. crushed cookies of your choice
- 2/3 c. butter, melted

#### Filling:

- 8 oz cream cheese, softened
- 1 c. powdered sugar or brown sugar
- 1 t. vanilla extract
- 8 oz of cool whip or 1 c. heavy cream
- Mini flavored baking chips, sprinkles, or crushed candies, *optional*

#### Garnish: *optional*

- Whipped cream or cool whip
- Cookies or cookie crumbs, sprinkles, mini baking chips, or fresh fruit

### Directions:

Mix the cookie crumbs and melted butter together. Press into your baking dish or use a 8-10inch springform pan. *(If using a springform pan you may want to line the sides with wax paper.)*

In a large mixing bowl, combine the cream cheese and sugar together. Beat with an electric mixer until light and fluffy. Add in the vanilla and heavy cream, mix well. *If using Cool Whip, then you want to fold it in with any flavored extras.*

Pour this into the crust and smooth the top.

You can put the Cool Whip into a decorator bag with a large star tip to decorate the top of the cake. Add cookies, sprinkles, chips, or fruit as desired.

Carefully cover and refrigerate for at least 2 hours, or overnight. *Remove the springform sides for serving.* ENJOY!