

Cookies & Creme ‘Two Kind’ Cheesecake

Ingredients:

Cake Crust:

- 1 box chocolate cake mix (*DO NOT prepare according to package directions*)
- 1 egg
- ½ butter, melted
- 1/3 c. milk

Cheesecake Filling:

- 12 oz cream cheese, softened
- 1 ½ c. powdered sugar or brown sugar
- 1 t. vanilla extract
- 12 oz of cool whip or 1 ½ c. heavy cream
- 10-12 chocolate sandwich cookies, crushed

Garnish: *optional*

- Whipped cream or cool whip
- Cookie crumbs and whole cookies to decorate

Directions:

Preheat the oven to 350. Grease and flour the bottom of a 10 inch [springform pan](#).

Mix together the cake ingredients by hand or with a [electric mixer](#), mix for 2 minutes or until smooth. Pour into the prepared cake pan and bake 20-30 minutes or until a toothpick comes out clean. Let cool.

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 at the end. You can fold in the cookie crumbs at this point.*

Pour this onto the cake 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 cookie crumbs and cookies to decorate as desired. Carefully cover