

Philadelphia Oreo No-Bake Cheesecake

Prep. 15 min. Total: 4 hours 15 min (incl. refrigerating)

- 45 Oreo Cookies (1 ½ pkg./350 g each), divided
- 1/4 cup butter, melted
- 3 pkg. (250 g each) cream cheese, softened
- ½ cup sugar
- 1 tsp. vanilla
- 3 cups thawed Cool Whip whipped topping

Line 13x9 inch pan with foil, with ends of foil extending over sides of pan. Coarsely chop 15 of the cookies; set aside. Finely crush remaining cookies; mix with butter. Press firmly onto bottom of prepared pan. Refrigerate while preparing filling.

Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping and chopped cookies. Spoon over crust; cover.

Refrigerate 4 hours or until firm. Store leftover cheesecake in refrigerator.

Makes 24 servings.

Variation: Prepare as directed, using Golden Oreos, Double Stuf Oreos, or Double Delight Mint 'n Creme.