

Find this recipe at: <https://greenvalleylactosefree.com/in-the-kitchen/recipes/cookies-cream-cheesecake>

Cookies & Cream Cheesecake

Prep time: 75 minutes

Servings: 12

This mouthwatering Cookies and Cream Cheesecake starts with a chocolate cookie crust. The filling is made with Green Valley Lactose-Free Cream Cheese and more chocolate cookies. The top layer is a chocolate ganache is made with Green Valley Kefir and even MORE chocolate cookies. This is cheesecake minus the lactose ...the most perfect dessert.

A partnership between Tastemade and Green Valley Creamery

Ingredients

For the crust:

30 chocolate cream-filled cookies, ground to a sand-like texture

6 tablespoons Green Valley Creamery Lactose-Free Butter, melted

1/2 teaspoon salt

For the cheesecake:

3 cups Green Valley Creamery Lactose-Free Cream Cheese, softened at room temperature

1/2 cup sugar

3 large eggs

1 teaspoon vanilla

1 teaspoon lemon juice

12 chocolate cream-filled cookies, chopped into 1/2-inch pieces

For the ganache:

2 cups dark chocolate chips

1 cup Green Valley Creamery Lactose-Free Whole Milk Kefir

2 tablespoons coconut oil, melted

12 chocolate cream-filled cookies, halved, for topping

Instructions

1. Make the crust: Line a 9-inch springform pan with baking spray and parchment paper. In a medium bowl, combine cookie crumbs, butter and salt. Press into the pan and place in the freezer while you make the cheesecake.
2. Make the cheesecake: Preheat the oven to 350 degrees. In a large bowl, beat the cream cheese until smooth. Add sugar and mix until smooth. Add eggs one at a time. Fold in vanilla and lemon juice. Fold in cookie pieces and mix until evenly combined. Bake for 45 to 60 minutes until the top of the cheesecake is golden and has a firm wiggle. Allow the cheesecake to cool and place in the fridge for up to 4 hours.
3. Make the ganache: Place the chocolate chips in a food processor and pulse until broken into smaller pieces. Transfer to a small bowl and set aside in a warm spot. Heat kefir over very low heat, stirring constantly with a rubber spatula, until it is hot (just under 120 degrees). It should take 1 to 2 minutes, careful to not bring it to a boil! Pour kefir over the chips and stir with the rubber spatula until the chocolate is melted. If needed, blend with an immersion blender or in a blender pitcher until completely smooth. Stir in coconut oil and set aside.
4. Assemble the cheesecake: Place the chilled cheesecake on a cooling rack on top of a baking pan. Spread ganache over cake to completely cover. Top with cookie halves and serve. Cake will keep up to 4 days covered in the fridge.