UPSIDE-DOWN COOKIES AND CREAM CHEESECAKE

NO-BAKE

No-bake • Hot fudge center • Oreo crust on top • 14–16 servings

Recipe by **Kiley Heard** · Well Made by Kiley
https://www.wellmadebykiley.com/blog/upside-down-cookies-and-cream-cheesecake

PREP	CHILL	PAN	SERVES
1 hr	**6 hrs to overnight**	**9" springform**	**14–16**

> ***Fudge must be cold:*** Let the hot fudge cool completely (thick but still runny) before it goes into the cheesecake, or it will melt the filling.

Ingredients

HOT FUDGE SAUCE (OR STORE-BOUGHT)

- **¼ cup (58g)** salted butter
- **⅔ cup (135g)** semi-sweet chocolate chips
- **1 cup (240ml)** half-and-half or heavy cream
- **¾ cup (165g)** granulated sugar
- **6 tbsp (36g)** unsweetened cocoa powder
- **¼ tsp (1g)** salt
- **2 tbsp (27g)** vanilla extract

OREO CRUST

- **4 cups (580g)** crushed Oreos, with filling (or any chocolate sandwich cookie)
- **¾ cup (170g)** salted butter, melted

COOKIES AND CREAM FILLING

- **1½ cups (360ml)** heavy cream, cold
- **24 oz (3 blocks; 678g)** cream cheese, room temp
- **¾ cup (90g)** powdered sugar
- **½ cup (120g)** sour cream or Greek yogurt
- **1 tsp (4g)** vanilla bean paste or extract
- **Pinch** of salt
- **18 Oreos** with filling, crushed (~205g)

WHIPPED CREAM (OPTIONAL, FOR SERVING)

- **1½ cups (360ml)** heavy cream, cold
- **⅓ cup (40g)** powdered sugar

Instructions

HOT FUDGE

1. Grease a 9" springform pan and line the bottom with a parchment circle.
2. In a saucepan over medium-low heat, melt the butter and chocolate chips, stirring often. Slowly whisk in the half-and-half, then the sugar, cocoa, and salt.
3. Cook about 5 minutes, until it just reaches a gentle boil, then simmer on low 2–3 minutes, stirring, until slightly thickened. Off the heat, stir in the vanilla.
4. Transfer to a bowl, cover tightly with plastic wrap so no skin forms, and chill until completely cool.

CRUST

5. Stir the crushed Oreos and melted butter together until they look like wet sand.
6. Press firmly and evenly over the bottom and all the way up the sides of the pan (the bottom of a measuring cup helps). Freeze 15–20 minutes.

FILLING

7. Whip the cold cream to stiff peaks, about 5 minutes. Set aside.
8. Beat the cream cheese until smooth. Beat in the powdered sugar for a minute, then the sour cream, vanilla, and salt for another minute.
9. Gently fold in the whipped cream without deflating it, then fold in the crushed Oreos.

ASSEMBLE & CHILL

10. Spread about ⅔ of the filling over the crust, then push it out and up the sides to make a well in the center.
11. Pour the cooled fudge into the well and spread to fill it.

- **1 tsp (4g)** vanilla bean paste or extract

12. Cover with the rest of the filling, level with the rim of the pan. Cover and refrigerate at least 6 hours or overnight.

SERVE

13. For the whipped cream, beat the cold cream on medium until frothy, then on high 3–4 minutes until thickening. Add the powdered sugar and vanilla and beat to stiff peaks.
14. Set a round serving plate upside down on the pan, invert quickly, and release the springform. Smash into the crust and serve with whipped cream and crushed Oreos.