



DOUBLETREE BAKED CHEESECAKE

INGREDIENTS

5 DoubleTree Cookies, crumbled, for the base

2 DoubleTree Cookies, crumbled, to layer on top of the cheesecake mixture

2 cups cream cheese

3 eggs

1/2 cup granulated sugar

1 vanilla pod

PREPARATION

- Using the 5 crumbled DoubleTree Cookies, create a base layer in a 20 cm x 20 cm (8-inch x 8-inch) baking pan.
- In a mixing bowl, blend the cream cheese, eggs, sugar and the full vanilla pod (for best results use an electric blender).
- Once the mixture has reached a smooth, creamy consistency, pour gently into the baking pan.
- Lay the crumbs from the remaining 3 DoubleTree Cookies over the top of the mixture.
- Bake at 150° C (300° F) for 1 hour.
- Remove pan from oven and allow it to cool.
- Refrigerate for 4 hours.
- Slice and serve cold.

Yields 1 cake (8 slices)