

## COOKIES AND CREAM CHEESECAKE

Makes 10 servings

2 cups (500 ml)	chocolate cookie baking crumbs
1/4 cup (50 ml)	<b>butter</b> , melted
7 g envelope	unflavored gelatin
1/4 cup (50 ml)	cold water
250 g pkg	<b>cream cheese</b> , room temperature
1/2 cup (125 ml)	sugar
1 cup (250 ml)	<b>milk</b>
1 cup (250 ml)	<b>whipping cream</b> , whipped
1 cup (250 ml)	vanilla cream-filled chocolate cookies (approx. 10), chopped



In small bowl, combine chocolate cookie crumbs and butter. Press mixture into bottom of 9" (23 cm) spring form pan. Set aside.

In small saucepan, over low heat, dissolve gelatin in cold water, stirring constantly. Remove from heat. Set aside. In large bowl of electric mixer, mix together cream cheese and sugar until smooth. Gradually add gelatin and milk. Mix until well blended. Refrigerate until mixture is thickened but not set, about 5 minutes. Fold in whipped cream.

Pour half of cream cheese mixture over crust. Sprinkle with chopped cookies. Top with remaining cream cheese mixture. Refrigerate until firm, at least 4 hours. Garnish with additional crushed cookies, if desired.

**CTV TV Channel 7, Cable 5**  
**Saturdays 6:30 p.m. - 7:00 p.m.**

Host Jim Ingebrigtsen and beverage  
consultant Al Bowness.

