TRITISANAL CHEESE

RWC St. Clements No-Bake Cheesecake



TIMING

Prep: 30 min

Ready In: 1 hours

Makes: 12 servings

INGREDIENTS

- 1 cup of Oreo cookies, crushed, filling removed
- 1/3 cup packed brown sugar (optional)
- 1/4 cup butter, melted (optional)
- 16 ounces cream cheese (room temperature)
- 16 ounces St. Clements cheese
- 1/3 cup granulated sugar
- 1 tablespoon lemon juice
- 1/2 cup of heavy whipping cream, whipped

DIRECTIONS

- 1 In a bowl, crush the cookies and use as Oreo "dirt" (Or mix with melted butter and brown sugar, optional.)
- 2 Place 2 Tablespoons Oreo "dirt" into bottom of serving dish.
- 3 In another bowl, beat cream cheese, St. Clements cheese, granulated sugar and lemon juice.
- 4 Whip cream, and fold into cream cheese mixture.
- 5 Put mixture into piping bag, or dollop by spoon.
- 6 Pipe desired amount of cheesecake mix into serving dishes.
- 7 Top as desired.