

## GUASTELLO'S VILLAGE MARKET

# Almond Joy Cheesecake

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Serves 8

### Ingredients

#### FOR THE OREO CRUST

24 whole Oreos  
6 tbsp. melted butter

#### FOR THE CHEESECAKE

3 8-oz bars cream cheese, softened  
1 c. granulated sugar  
3 large eggs  
1/4 c. sour cream  
2 tbsp. flour  
1 tsp. almond extract  
1/4 tsp. kosher salt

#### FOR THE TOPPING

1 1/2 c. chocolate chips  
3/4 c. heavy cream  
2 c. sweetened coconut  
1/2 c. slivered almonds

Preheat oven to 325° and spray an 8" or 9" springform pan with cooking spray. Make cheesecake filling: In a large bowl using a hand mixer or in a stand mixer using the paddle attachment, beat cream cheese and sugar together. Add eggs, one at a time, then sour cream, flour, almond extract, and salt.

Make crust: In a large Ziploc bag or a food processor fitted with a metal blade, crush or blend Oreos until fine crumbs form. Transfer to a bowl and pour in melted butter. Stir until crumbs are completely coated and moist.

Press Oreo mixture into pan and 1/3 of the way up the sides, packing tightly. Pour cheesecake filling over crust.

Wrap bottom of pan tightly with aluminum foil and place in a deep baking pan. Pour in enough boiling water to come up halfway in the baking pan. Bake until center of cheesecake only slightly jiggles, 1 hour 10 minutes to 1 hour 30 minutes. Turn off heat, prop open oven door, and let cheesecake cool in oven, 1 hour, then refrigerate cheesecake until firm, at least 5 hours and up to overnight.

Make ganache topping: In a small saucepan over medium heat, heat heavy cream until steaming. Pour over chocolate chips and let sit for 5 minutes. Whisk until smooth then cool slightly.

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Pour ganache over the cooled cheesecake and sprinkle coconut and almonds on top. Refrigerate until the ganache is set, another 10 minutes. Slice and serve.

***Credit: delish.com***