

OREO PUMPKIN CHEESECAKE

INGREDIENTS:

FOR CRUST:

26 Oreo cookies, crushed
57g (1/4 cup) unsalted butter, melted

FOR CHEESECAKE FILLING:

910g (4 blocks, 32 oz) cream cheese, softened
220g (1 cup) heavy cream
150g (3/4 cup) granulated sugar
165g (3/4 cup) brown sugar, packed
2 tsp vanilla extract
4 large eggs
1 tsp salt
3 tsp LorAnn Pumpkin Spice Bakery Emulsion

FOR PUMPKIN SWIRL:

210g (1/2 can or 7.5 oz) canned pumpkin puree

FOR CHOCOLATE GANACHE:

240g (1 cup) heavy cream
227g (8 oz) semi-sweet chopped chocolate
4g (1 tsp) vanilla extract, optional

FOR CHOCOLATE WHIPPED CREAM:

240g (1 cup) heavy cream
2 cups Powdered Sugar
1/4 cup Cocoa Powder



DIRECTIONS:

For Crust:

1. Preheat the oven to 325°F (163°C). Grease a 9-inch springform pan.
2. Mix the crushed Oreo cookies and melted butter until well combined.
3. Press the mixture into the bottom of the prepared pan, making an even layer. Bake for 8-10 minutes. Let cool.

For Cheesecake Filling:

1. In a large bowl, beat the softened cream cheese granulated sugar, brown sugar, vanilla extract, salt, and LorAnn Oils Pumpkin Spice Emulsion. Beat until combined and smooth and creamy.
2. Next, slowly add Heavy Cream and whip until combined.
3. Add the eggs one at a time, mixing just until combined after each addition.

Divide and Prepare the Batter

1. Divide the cheesecake batter in half into two bowls.
2. For the plain half, leave it as is (this will be your white layer).
3. For the pumpkin swirl, stir in the canned pumpkin puree, into the other half of the batter (this will be your orange layer).
4. Alternate spoonfuls of the plain and pumpkin batters into the crust in random patterns.
5. Use a butter knife to gently swirl the batters together, creating a marble effect. Be careful not to over-swirl.
6. Bake the cheesecake at 325°F (163°C) for about 60 minutes, when there is 15 minutes left- Turn off the oven but leave the door closed. At 60 minutes, crack the door slightly, and let the cheesecake cool for 1 hour.
7. Once cooled, cover and refrigerate for at least 4 hours or overnight.

For the Chocolate Ganache:

1. Heat the heavy cream in a small saucepan over medium heat until it begins to simmer.
2. Remove from heat and pour over the chocolate. Let sit for 3-5 minutes, then stir until smooth.
3. Stir in the vanilla extract if using. Let the ganache cool slightly before pouring over the chilled cheesecake.

For Chocolate Whipped Cream

1. Combine heavy cream, powdered sugar, and cocoa powder into a mixing bowl and whisk together until stiff peaks form. Don't over mix.

To Serve:

1. Once the cheesecake has set, pour the cooled ganache over the top, letting it drip down the sides if desired.
2. Load the chocolate whipped cream into a piping bag with a large star tip and swirl on top of your

cheesecake, or serve on the side!

3. Slice and enjoy!

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