



Cookies & Cream Cheesecake Layered Dessert

{from [Glorious Layered Desserts](#), serves 4-6}

for the chocolate cookie crumble:

17 chocolate sandwich cookies
3 TBSP butter

for the creamy whipped cheesecake:

1 (8oz) block cream cheese
3/4 cup powdered sugar
1 tsp. vanilla
2/3 cup heavy cream

whipped cream or whipped topping

make the cookie crumble:

Preheat oven to 350.

Use a rolling pin to crush the cookies (cookies and cream) in a larger ziptop bag. Place the crushed cookies in a large bowl.

Melt the butter in a microwave. Pour over the cookie crumbs and stir.

Spread the crumbs out on a rimmed baking sheet and bake for 10 minutes. Let cool.

make the creamy whipped cheesecake:

Place the cream cheese in the bowl of an electric mixer. Beat until smooth. Add in the powdered sugar and vanilla. Blend until fully incorporated and smooth. Add (cold) heavy cream and whip until smooth and increased in volume by almost double.

Add in 1/3 cup cooled chocolate cookie crumble and beat until well combined.

assemble:

Place about 2 TBSP cookie crumble into the bottom of each dish. Top the crumbs with a layer of cheesecake. Add one more layer of each.

Top with a dollop of whipped cream or whipped topping, more cookie crumbs and a cookie piece.

Store the desserts in the refrigerator until ready to serve. Enjoy within 4 hours of assembly for best texture.