

GET BAKED®



MILK & COOKIES CHEESECAKE

#BAKEITSHAREITWINIT

METHOD:

Start by making the Oreo cookie crust. Blitz the Oreo cookies in a food processor or with a rolling pin to a fine crumb, then decant into a mixing bowl. Melt your butter in the microwave in a microwave-safe container until it's totally melted (about 1 minute 30 seconds). Add the melted butter to your bowl of crumbs and mix thoroughly. Line your 30cm (12in) pie tin with the mixture straight away, then bang it in the fridge to firm up. Ten minutes later it's ready to fill.

Melt the cookies & cream spread in the jar or tub in the microwave – ensuring you remove any foil – and pour directly into your Oreo cookie crust. Spread evenly with a palette knife or the back of a spoon. Bang it in the fridge to chill while you move onto the next stage of the pie.

In the mixing bowl of a stand mixer fitted with the whisk attachment, mix the cream cheese and double (heavy) cream together, beating on medium speed for exactly 2 minutes, then turn the mixer speed to the lowest setting and slowly add the icing (powdered) sugar. Don't add it all at once because it'll go everywhere and gets in your nose, which is unpleasant in every way imaginable. When you've added all of the sugar, keep the speed on the lowest setting and continue to beat while you melt your white chocolate. Microwave it in short bursts, stirring in between. When melted fully, pour into your cheesecake mixture and continue to beat. Turn the speed back up to medium for a few seconds and then scrape down the base and sides, focusing on the base – it's likely that there will be some cheese down there that hasn't mixed in properly. Add the pack of crushed Oreo cookies and give it another 30 seconds on the highest speed.

Spoon the cheesecake mixture into your chilled pie crust and spread it out evenly. Bang it back in the fridge to set for at least 3 hours. It needs to set fully to be experienced at its best, otherwise it can be a bit sloppy. After it's set, finish the pie by topping it with Properly Whipped Cream (see below). Adorn your creation with the small amount of crushed Oreo cookies that you have left.

Serve from the fridge (it's a cheesecake you loser) and enjoy within 3 days. I wouldn't freeze it. You could but just don't.

INGREDIENTS:

For the Oreo cookie crust

600g (1lb 6oz) Oreo cookies
350g (12oz) unsalted butter, cubed
400g (14oz) cookies & cream spread

For the Oreo cheesecake

670g (1lb 8oz) full-fat cream cheese, at room temperature
135g (4¾oz) double (heavy) cream
120g (4¼oz) icing (powdered) sugar
170g (5¾oz) white chocolate, chopped up in bar form
105g (3½oz/1 pack) Oreo cookies

For the topping

400g (14oz) Properly Whipped Cream
20g (¾oz) Oreo cookies, blitzed to a crumb



PROPERLY WHIPPED CREAM

METHOD:

Basically, if you're mixing cream using a stand mixer fitted with the whisk attachment, which most home bakers are, you need to turn the machine off well before you've actually reached whipped cream consistency.

Add the vanilla to the cream at the very beginning and turn the machine on to a medium-high speed. The key is to turn the machine off as soon as you notice the cream getting more aerated. This is nowhere near 'whipped cream' consistency, it'll just look lighter in texture with a few small air bubbles. At this point, remove the bowl from the mixer and, using the whisk attachment, whisk the mixture by hand. The problem with using your stand mixer to whip cream is that the cream collects on the whisk in the centre of the bowl and overwhips. Even though the cream looks fine, it isn't because the middle has been overwhipped.

It's still best to use a stand mixer to begin with, because it's a lot quicker, and whisking double (heavy) cream by hand is just exhausting and far too much exercise. From experience, the cream will be perfect when it's at a point that you think is just slightly under-whipped. When you think it's done, it's actually ruined. The difference between cream that's been perfectly whipped and cream that's overwhipped is momentous. The texture is totally different, it's not claggy, it's perfectly light and almost non-existent.

You could say that properly whipped cream is almost invisible to the palette, and you'd only recognise it if it wasn't there. Maybe I'm overthinking it, but we whip a ridiculous amount of cream, and this is the sort of state you find yourself in when you're me. I dunno.

Stop whipping cream to the point where it looks like it's come out of a can. It's a sin.

Recipe taken from *GET BAKED: Sensational Cakes, Bakes & Desserts* by Rich Myers. Photography by Ellis Parrinder. Published by White Lion Publishing.

INGREDIENTS:

500g (1lb 2oz) double (heavy) cream
5g (½oz) vanilla extract (the better, the better)