

## Red Velvet Meets Cheesecake with Oreo Magic in Every Bite

Oreo Red Velvet Cheesecake ???



OVEN  
325°F

TIME  
10 min

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### INGREDIENTS

Oreo Crust:

2 cups Oreo crumbs (about 24 cookies)

... cup unsalted butter, melted

Red Velvet Cheesecake Layer:

16 oz cream cheese (2 blocks), softened

¾ cup granulated sugar

2 large eggs

... cup sour cream

1 tsp vanilla extract

2 tbsp cocoa powder

2 tbsp buttermilk (or milk + ¼ tsp vinegar)

1 tbsp red food coloring

Classic Cheesecake Layer:

16 oz cream cheese, softened

Toppings:

¾ cup whipped cream or frosting

Crushed & whole mini Oreos

Optional: red berry glaze or cherry sauce for a glossy top

### DIRECTIONS

1. ? Step 1: Make the Oreo Crust: Preheat your oven to 325°F (163°C).Crush Oreos and mix with melted butter until it resembles wet sand.Press into the bottom of a 9-inch springform pan and bake for 8-10 minutes.Cool completely while you prep the next layer.
2. ? Step 2: Red Velvet Cheesecake: In a large bowl, beat cream cheese and sugar until smooth.Add eggs one at a time, then mix in sour cream, vanilla, cocoa powder, buttermilk, and food coloring.Pour over cooled crust and bake for 25 minutes.Let cool for 10-15 minutes before adding the next layer.
3. ? Step 3: Vanilla Cheesecake: Beat cream cheese and sugar until creamy.Add eggs, vanilla, and sour cream, mixing until just combined.Gently pour over the red velvet layer (use a spoon to help it spread without disturbing the bottom).Bake for 35-40 minutes, or until the center is just set.
4. Cool on the counter for 1 hour, then refrigerate at least 4 hours (or overnight) before topping.

### TIPS FOR SUCCESS

Use room temperature ingredients : Cream cheese and eggs blend better for a silky texture.

Don't overbake : Cheesecake should jiggle slightly in the center when done.

Swap both layers for no-bake versions and chill overnight.

Elevate it with ganache : Drizzle melted chocolate over the top before chilling.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/red-velvet-meets-cheesecake-with-oreo-magic-in-every-bite/>