

Red Velvet Oreo Cheesecake: The Ultimate Decadent Dessert

Red Velvet Oreo Cheesecake: A Decadent Dream Come True!



OVEN
350°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 1 and 1/2 cups all-purpose flour
- 2 teaspoons unsweetened cocoa powder (natural cocoa)
- 1/2 teaspoon salt
- 1/2 cup unsalted butter, room temperature
- 1 cup granulated sugar
- 1/2 cup sour cream, room temperature
- 1/4 cup vegetable oil
- 2 teaspoons pure vanilla extract
- 2 large eggs, room temperature
- 4 teaspoons red food coloring (gel food coloring for best vibrancy)
- 2/3 cup buttermilk, room temperature
- 1 teaspoon baking soda
- 1 teaspoon white vinegar
- 10 Oreos (filling removed and reserved, wafers crushed into fine crumbs)
- 24 oz full-fat cream cheese, room temperature (three 8-ounce blocks)
- Oreo filling (reserved from the 10 Oreos above)
- 1 Tablespoon cornstarch (or 3 Tbsp. all-purpose flour, acts as a stabilizer)
- 1 cup sour cream, room temperature
- 1 Tablespoon pure vanilla extract
- 3 large eggs + 1 yolk, room temperature
- 15 Oreos, chopped (for folding into the batter)

1 cup dark chocolate chips (good quality, 60-70% cacao recommended)

1/2 cup heavy cream

1 can store-bought cream cheese frosting (for piping/swirls)

8 Oreos, chopped (for sprinkling on top)

Reserved red velvet cake crumbs (from the cake bottom)

Swaps and Notes:

Room Temperature Ingredients: This is crucial for both the red velvet cake and especially the cheesecake filling. Cold ingredients will lead to lumpy batter and a less smooth cheesecake. Plan ahead!

Red Food Coloring: Gel food coloring will give you the most vibrant red color without thinning the batter too much.

Buttermilk Substitute: If you don't have buttermilk, you can make your own by adding 2/3 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with regular milk to make 2/3 cup. Let it sit for 5 minutes before using.

Oreo Prep: Be precise when separating the wafers from the filling. The wafers for crumbs should be very fine, while the 15 Oreos for folding should be roughly chopped.

Cornstarch/Flour in Cheesecake: This acts as a stabilizer, preventing cracks and ensuring a smooth, creamy texture.

Sour Cream in Cheesecake: Adds tanginess and richness, contributing to the classic cheesecake texture.

Dark Chocolate for Ganache: High-quality dark chocolate will yield the best flavor for the ganache.

Cream Cheese Frosting: Store-bought works for convenience in decoration, but you can also make your own if you prefer.

DIRECTIONS

1. This : Red Velvet Oreo Cheesecake is a multi-step process, but each part is manageable, and the result is absolutely worth the effort!
2. Red Velvet Cake Bottom:: Preheat Oven & Prep Pans: Preheat your oven to 350°F (180°C). Grease and flour (or line with parchment and non-stick spray) a 9-inch springform pan and an 8-inch round cake pan. The 9-inch will be for the cheesecake base, and the 8-inch for extra cake to crumble for decoration.
3. Combine : Dry Ingredients: In a medium bowl, whisk together the all-purpose flour, unsweetened cocoa powder, and salt. Set aside.
4. Cream : Wet Ingredients: In a separate large bowl, using an electric mixer, cream the room temperature unsalted butter and granulated sugar until light and fluffy (about 2-3 minutes).
5. Add : Remaining Wet: Mix in the room temperature sour cream, vegetable oil, pure vanilla extract, and room temperature eggs until well combined. Stir in the red food coloring until evenly distributed.
6. Alternate : Dry & Buttermilk: Gradually blend in the dry ingredients mixture alternately with the room temperature buttermilk, beginning and ending with the dry ingredients, mixing on low speed until just combined.
7. Activate : Leavening: In a small bowl, combine the baking soda and white vinegar (it will fizz!). Immediately fold this mixture into the cake batter gently, until just incorporated.
8. Bake : Cake Layers: Divide the batter evenly between the 9-inch springform pan (this will be your

cheesecake base) and the 8-inch round cake pan (for extra cake and crumbs). Bake for 18-20 minutes, or until a toothpick inserted into the center comes out with moist crumbs.

9. **Cool : Cakes:** Allow both cake layers to cool completely in their pans on wire racks. Once cool, remove the cake from the 8-inch pan and crumble it for decoration. Keep the 9-inch cake in its springform pan.
10. **Oreo Cheesecake Filling:: Prepare Oreo Crumbs:** Take the 10 Oreos and remove their filling. Process the Oreo wafers into fine crumbs using a food processor or by crushing them in a bag. Set aside the crumbs and the reserved Oreo filling.
11. **Beat : Cream Cheese & Sugars:** In a very large bowl, beat the room temperature full-fat cream cheese with the reserved Oreo filling, 1 cup granulated sugar, and 1 Tablespoon cornstarch (or flour) until the mixture is completely smooth and creamy, with no lumps. Scrape down the bowl as needed.
12. **Add : Sour Cream & Vanilla:** Mix in the room temperature sour cream and 1 Tablespoon pure vanilla extract until well combined.
13. **Incorporate : Eggs:** Add the 3 large eggs + 1 yolk (all at room temperature) one at a time, beating on low speed just until incorporated after each addition. Do not overmix once the eggs are in.
14. **Fold in : Oreos:** Gently fold in the fine Oreo crumbs (from the 10 Oreos) and the 15 chopped Oreos (new Oreos, chopped roughly) into the cheesecake batter until just distributed.
15. **Pour over : Base:** Pour the entire cheesecake mixture evenly over the cooled red velvet cake base in the 9-inch springform pan.
16. **Baking the Cheesecake:: Prepare Water Bath:** Wrap the bottom of the 9-inch springform pan tightly with several layers of heavy-duty aluminum foil. This prevents water from seeping into the pan. Place the wrapped springform pan into a larger roasting pan.
17. **Bake in : Water Bath:** Carefully pour hot water into the roasting pan until it comes halfway up the sides of the springform pan.
18. **Bake:** Bake in the preheated 300°F (150°C) oven for about 1 hour and 30 minutes (1 hour 45 minutes to 2 hours is also possible depending on oven). The cheesecake should be set around the edges but still slightly wobbly in the very center (about a 2-3 inch circle).
19. **Cool : Gradually:** Turn off the oven, prop the oven door slightly ajar (using a wooden spoon), and allow the cheesecake to cool gradually in the oven for 1 hour.
20. **Room : Temperature Cool:** Remove the cheesecake from the water bath and the roasting pan. Transfer it to a wire rack and let it cool completely to room temperature (about 2-3 hours).
21. **Chill : Overnight:** Once at room temperature, cover the cheesecake loosely with plastic wrap and chill in the refrigerator for at least 8 hours, or preferably overnight (up to 24 hours). This long chill time is

crucial for the cheesecake to fully set, firm up, and for the flavors to meld beautifully.

22. **Ganache Topping::** Make Ganache: In a microwave-safe bowl, combine the 1 cup dark chocolate chips and 1/2 cup heavy cream. Microwave in 30-second intervals, stirring well after each interval, until the mixture is completely smooth and glossy. Be careful not to overheat.
23. **Pour : Ganache:** Once the cheesecake is thoroughly chilled, remove it from the springform pan (gently run a thin knife around the edge first if needed). Pour the warm (but not hot) ganache evenly over the top of the chilled cheesecake, spreading it gently with an offset spatula if necessary. Let the ganache set for about 15-20 minutes, or chill briefly to speed setting.
24. **Decoration::** Crumble Red Velvet: Take the reserved red velvet cake crumbs from the 8-inch cake layer. Gently press these crumbs onto the sides of the cheesecake for a beautiful finish.
25. **Frosting : Swirls:** Transfer the store-bought cream cheese frosting to a piping bag fitted with your favorite decorative tip (like a large star tip). Decorate the top edge of the cheesecake with swirls or dollops of frosting.

SWAPS & NOTES

Room Temperature Ingredients: This is crucial for both the red velvet cake and especially the cheesecake filling.

Cold ingredients will lead to lumpy batter and a less smooth cheesecake.

Red Food Coloring: Gel food coloring will give you the most vibrant red color without thinning the batter too much.

Buttermilk Substitute: If you don't have buttermilk, you can make your own by adding 2/3 tablespoon of white vinegar or lemon juice to a measuring cup, then filling the rest with regular milk to make 2/3 cup.

TIPS FOR SUCCESS

Patience with Chilling: The long chilling time is absolutely essential for cheesecake.

It allows the cheesecake to fully set, develop its creamy texture, and prevents cracks.

Water Bath is Your Friend: It helps ensure even baking and prevents cracking on the surface of the cheesecake by providing a moist, gentle heat.

Don't Overbake: A slightly wobbly center is perfect when you take it out of the oven; it will continue to set as it cools.

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

Original recipe: <https://chefmaniac.com/red-velvet-oreo-cheesecake-the-ultimate-decadent-dessert/>