



Matcha Cookies 'n Cream "Rare" Cheesecake

Level: Easy

Prep + Chilling Time: 40 minutes + overnight

Serves: about 10

Cooking Time: 20 minutes

Chocolate Wafer Crust:

6 Tbsp. (3/4 stick) unsalted butter

1 oz. semi-sweet chocolate 56% cacao, chopped (i.e. Baker's)

30 OREO cookies (original flavor)

Matcha "Rare" Cheesecake Filling:

$\frac{1}{4}$ cup cold water

1 (0.25 oz.) envelope unflavored gelatin (Knox)

$\frac{1}{2}$ cup heavy whipping cream

$\frac{1}{4}$ cup good quality matcha powder

3 Tbsp. OREO crème filling (from cookies used in crust)

1 (8 oz.) block cream cheese, softened

1 cup white granulated sugar

1/3 cup sour cream

1 (12 oz.) container Silken tofu (soft)



*Recommended tool: a chasen
(a traditional Japanese tea ceremony whisk)*

To prepare chocolate wafer crust: Line the bottom of a 9-inch round springform pan by cutting out a circular piece of parchment paper. Set aside. In a small saucepan, stir butter and chopped chocolate over low heat until completely melted. Take off heat source and let cool slightly. Meanwhile, twist an OREO cookie and scrape off the crème filling from the chocolate wafers. Place crème filling in a bowl to use later. Place the chocolate wafers in a food processor. Repeat with remaining OREO cookies. When done, finely grind the chocolate wafers in the food processor. Add the chocolate/butter mixture to the food processor. Process until all the cookie crumbs are moistened. Evenly press crumb mixture on the bottom and up $\frac{1}{4}$ of the sides of the prepared springform pan. Place in freezer until firm, about 30 minutes.

To prepare matcha "rare" cheesecake filling: (While crust is firming in the freezer.) In a small bowl, sprinkle gelatin over $\frac{1}{4}$ cup cold water. Let stand for 5 minutes to bloom. Meanwhile, in a medium saucepan, heat the heavy whipping cream on a low heat for about 5 minutes. Remove saucepan from heat source and add softened gelatin. Stir mixture until all the gelatin is completely dissolved. Next add the matcha powder. With a chasen (traditional Japanese tea ceremony whisk), slowly and gently at first so the matcha powder doesn't fly everywhere, whisk until there are no matcha powder lumps in the cream/gelatin mixture. Next add the 3 Tbsp. OREO crème filling, and whisk until mixture is smooth with no lumps. Set mixture aside.

In a stand mixer with a paddle attachment, beat the cream cheese until light and fluffy, about 10 minutes, stopping and scraping down the sides of the bowl periodically. One at a time and blending after each addition, add the sugar, sour cream, and tofu. With the mixer on low speed, slowly add the matcha mixture to the cheesecake batter and blend until smooth.

Pour the matcha cheesecake filling through a fine mesh sieve onto the frozen chocolate wafer crust. Spread evenly and cover with plastic wrap. Chill overnight in refrigerator. Release the sides of the springform pan and cut into slices. If desired, pipe whipped cream on top, or sprinkle with crushed Oreo cookies, or top with cut fresh fruit such as strawberries or raspberries.