

CopyCat Olive Garden Cookie Dough Cheesecake

Ingredients

The Crust:

2½ cups chocolate cookie crumbs
2 tablespoons butter melted

The Filling:

16 ounces cream cheese softened
1 cup sugar
4 eggs
1 teaspoons all-purpose flour
1 teaspoons vanilla extract
1 cup sour cream
1 pound refrigerated chocolate chip cookie dough
2 ounces chocolate chips

The Topping:

1 pint heavy whipping cream
1 cup chocolate chips
1 cup chopped walnuts

Directions

The Crust:

Preheat oven to 325 degrees. Generously grease the bottom and sides of a 10-inch springform pan.

Combine melted butter with chocolate cookie crumbs. Press the crumb mixture onto the bottom and sides of the pan.

The Filling:

Using an electric mixer on high speed, combine cream cheese, sugar, eggs, and flour until smooth. Add vanilla and sour cream and mix just until blended. Pour half of the batter into the prepared crust.

Cut cookie dough into golf ball-sized chunks and drop them into batter. Sprinkle chocolate chips over the batter. Pour the remaining batter on top.

Bake at 325 degrees for 60 minutes. Turn off the oven and open the oven door a couple of inches. Keep the cheesecake in the oven for 30 minutes.

Remove the cheesecake from the oven and refrigerate it until ready to serve. Remove the sides of the springform pan.

The Topping:

Toast the chopped walnuts. Cool them completely before garnishing the cheesecake. Whip the heavy cream until stiff peaks form. Spread the whipped cream on top of the cheesecake. Sprinkle chocolate chips and walnuts on top.