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CHOCOLATE CHIP CARAMEL CHEESECAKE

6 Tbsp. **Salted Caramel Dip & Dessert Mix**

1 brick (250 g) cream cheese, softened

2 cups Cool Whip

½ cup small chocolate chips

1 Oreo cookie crust

OREO COOKIE CRUST:

35 Oreos (to yield 3 cups/403g Oreo crumbs)

5 Tbsp. (70g) salted or unsalted butter, melted

OREO COOKIE CRUST: Add the Oreos to a food processor or blender and grind into fine crumbs. You do not need to remove the filling from the Oreos. Add the Oreo crumbs to a bowl and combine with the melted butter. Pour the mixture into your pie pan or springform pan (grease pan to ensure no sticking) and press into an even layer on the bottom and up the sides. For a no-bake crust (pie or cheesecake), you can refrigerate it for 30 minutes before adding your filling. If you are going to bake it, bake at 350°F for 8-10 minutes.

Combine Salted **Caramel Dip & Dessert Mix** with cream cheese. Mix well. Fold in Cool Whip, mix until blended. Spoon into prepared Oreo crust. Top with chocolate chips. Refrigerate for two hours; can also be prepared the day ahead.

