

SLUTTY CHEESECAKE submitted by Shannon Neveaux

1 log refrigerated cookie dough (such as Pills-bury chocolate chip)
2 large eggs
1/2 cup sugar
1/2 tsp vanilla extract
Warm caramel, for drizzling (optional)

20 Oreos, plus more crushed for topping
2 (8 oz) bars of cream cheese, softened
Pinch of salt

Preheat oven to 325. Line 8 X 8 baking dish with parchment paper or aluminum foil. Leave a 2 inch over hang. Press cookie dough into bottom of dish. Top with a layer of Oreos, broken up to form a single layer and set aside. Make Cheesecake layer: In a med bowl, beat cream cheese, sugar, eggs, vanilla and salt. Pour over Oreos and smooth top. Top with more crushed Oreos and bake until the center is only slightly jiggly, 35 to 40 min. (*check at 35!*) Refrigerate until completely chilled, at least 3 hours or overnight. Remove cheesecake bars from dish and slice. Drizzle with warm caramel and serve. (*Carmel gets hard and sticky when cools, and becoming hard to eat.*)
For a 10 in Dutch Oven - Prepare at least 19 coals. Start with 13 coals on top and 6 coals on bottom.

Meeting, Greeting, Cooking & Eating
Gathering on the 2nd Saturday of each
month at Palmetto Island State Park



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