



Hi friends and foodies, and welcome to Taylor Thyme Season 2!

Some notes before we get started:

- For this recipe we used a stand mixer with the paddle attachment but mixing by hand will work just fine.
- You will need piping bags and your choice of decorating tips for the cream cheese filling. Get creative and try a fun design!
- Baking is a fun adventure for all ages, but kids should always have adult supervision when in the kitchen.
- All ingredients should be used at room temperature.

Oreo Cheesecake Cones

You will need the following ingredients:

- 8 oz Cream cheese
- 1/2 cup heavy cream
- 1 stick butter
- 3 cups powdered sugar
- 1 tsp vanilla
- Waffle cones
- Chocolate for melting (white or milk chocolate)
- Oreo cookies



1. With an electric mixer, beat cream cheese and butter until light and fluffy. Stir in vanilla. Gradually beat in powdered sugar until smooth. Fold in heavy cream.

2. In a microwave safe bowl, melt chocolate for 30 second increments until smooth. Dip the top of each waffle cone into the chocolate, then into the cookie crumbs to create a rim. With a spoon spread a thin layer of chocolate inside the waffle cone. Place cones on a parchment lined baking sheet to set.

3. Fold the remaining Oreo cookie crumbs into the cheesecake mixture. Spoon or pipe the cheesecake filling into each cone, then top with desired garnishes. Refrigerate until cheesecake is set, about 2 hours.