



Long Livo

Mini Oreo Cheesecake Bites – Easy Dessert Snack

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

- ☐ 24 Oreo cookies, finely crushed
- ☐ 3 tbsp unsalted butter, melted

Filling

- ☐ 8 oz cream cheese, softened

- ☐ 1/2 cup sweetened condensed milk
- ☐ 1 tsp vanilla extract
- ☐ 1 tbsp lemon juice
- ☐ 1 cup whipped topping
- ☐ Optional: 12 mini Oreo halves for garnish

Instructions

- 1** Preheat the oven to low heat (just to warm the tins) or set a heat-proof plate on a low stove; this helps the butter melt evenly when mixed.
- 2** Combine crushed Oreos with melted butter; stir until the mixture looks like wet sand, then press firmly into the bottoms of mini muffin tins.
- 3** Beat the softened cream cheese until smooth, then whisk in sweetened condensed milk, vanilla, and lemon juice until creamy and glossy.
- 4** Gently fold in the whipped topping, being careful not to over-mix; spoon the filling over the crusts, smoothing the tops.
- 5** Top each bite with a mini Oreo half and a light dusting of cocoa powder; chill for at least 2 hours before serving.

Nutrition per serving

150 kcal

Calories

3 g

Protein

16 g

Carbs

9 g

Fat

Tips & notes

- Do not over-mix the cheese; it can become grainy.
- Press the crust firmly to avoid cracks when unmolding.
- If you like extra chocolate, add a drizzle of melted chocolate before chilling.