



Long Livo

No-Bake Oreo Cheesecake Bites

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

12

Servings

Dessert

Course

Ingredients

Crust

- ☐ 1 ½ cups Oreo cookies, crushed
- ☐ 3 tbsp melted butter

Filling

- ☐ 8 oz cream cheese, softened
- ☐ ¼ cup powdered sugar

- ☐ 2 tbsp heavy cream
- ☐ 1 tsp lemon juice
- ☐ ¼ cup whipped cream
- ☐ ½ tsp vanilla extract

Topping

- ☐ Chocolate shavings or melted chocolate for drizzling

Instructions

- 1 Place the crushed Oreo cookies in a bowl, add melted butter, and stir until the mixture resembles wet sand.
- 2 Press the cookie mixture firmly into the bottom of mini silicone molds, creating an even layer.
- 3 In a separate bowl, beat the softened cream cheese with powdered sugar, lemon juice, and vanilla until smooth.
- 4 Gently fold in the heavy cream and whipped cream until the filling is light and airy.
- 5 Pipe or spoon the cheesecake filling onto the chilled crusts, smooth the tops, and refrigerate for at least 1 hour.
- 6 Before serving, drizzle melted chocolate or sprinkle chocolate shavings over each bite.

Nutrition per serving

120 kcal

Calories

3 g

Protein

12 g

Carbs

7 g

Fat

Tips & notes

- Make sure the crust is compact; a gentle press with the back of a spoon works well.
- If the filling seems too soft, add a tablespoon of powdered sugar to firm it up.
- Serve directly from the fridge for the best texture.