



Long Livo

Oreo No-Bake Cheesecake Cups

15 min

Prep time

Easy

Difficulty

15 min

Total time

American

Cuisine

8

Servings

Dessert

Course

Ingredients

Base

- ☐ 24 Oreo cookies (about 2 cups, crushed)
- ☐ 4 tbsp unsalted butter, melted

Filling

- ☐ 8 oz cream cheese, softened
- ☐ 1/4 cup granulated sugar

- ☐ 1 tsp vanilla extract
- ☐ 2 tbsp heavy cream (optional, for extra silkiness)

Topping (optional)

- ☐ 2 tbsp chocolate ganache or melted chocolate
- ☐ A pinch of sea salt

Instructions

- 1 Place the Oreo cookies in a food processor or zip-bag and crush until fine; add the melted butter and pulse until the mixture resembles wet sand.
- 2 Press about 1-2 tbsp of the crumb mixture into the bottom and up the sides of each serving cup, creating a firm crust.
- 3 In a mixing bowl, beat the softened cream cheese, sugar, and vanilla until smooth; if using, drizzle in the heavy cream for extra fluff.
- 4 Spoon or pipe the cream cheese mixture into each crust, smoothing the tops with the back of a spoon.
- 5 Refrigerate the cups for at least 2 hours. Before serving, drizzle with chocolate ganache and sprinkle a pinch of sea salt if desired.

Nutrition per serving

210 kcal

Calories

3 g

Protein

22 g

Carbs

12 g

Fat

Tips & notes

- For a firmer crust, press the crumbs firmly with the back of a spoon.
- If the filling seems too thick, whisk in an extra tablespoon of cream.
- Garnish with a tiny Oreo half for a decorative finish.