

Long Livo

# Oreo No-Bake Cheesecake Cups

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| **15 min**<br>Prep time | **15 min**<br>Total time | **8**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | |

## Ingredients

### Crust

- [ ] 1 ½ cups Oreo cookies, finely crushed
- [ ] 2 tbsp melted butter

### Filling

- [ ] 8 oz cream cheese, softened
- [ ] ¼ cup granulated sugar
- [ ] ½ tsp vanilla extract
- [ ] ½ cup heavy cream, whipped to soft peaks
- [ ] 12 Oreo cookies, coarsely chopped (for topping)

## Instructions

1. Combine crushed Oreos with melted butter; press the mixture into the bottom of 8-oz cups, creating an even layer.
2. In a mixing bowl, beat cream cheese, sugar, and vanilla until smooth; fold in whipped cream gently.
3. Spoon the creamy filling over the crusts, smoothing the tops with a spatula.
4. Refrigerate the cups for at least one hour, then garnish with chopped Oreo pieces before serving.

### Nutrition per serving

| 320 kcal | 6 g | 30 g | 18 g |
|---|---|---|---|
| Calories | Protein | Carbs | Fat |

**Tips & notes**

- If the crust feels dry, add a splash more melted butter.
- For extra shine, drizzle melted chocolate over the garnish.
- Keep the cups well-covered to prevent freezer burn.