

barbara walker crossing

Oreo No-Bake Cheesecake Cups

20 min Prep time	**20 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

For the Oreo Crust

- [ ] 1 1/2 cups Oreo cookie crumbs (about 36 Oreos)
- [ ] 5 tablespoons unsalted butter, melted

For the Cheesecake Filling

- [ ] 8 ounces cream cheese, softened to room temperature
- [ ] 1/2 cup granulated sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 8 ounces heavy cream, cold

For Garnish

- [ ] 12 whole Oreo cookies, for topping (optional)
- [ ] 2 tablespoons crushed Oreo cookies, for garnish (optional)

Instructions

1. Start with the crust. In a medium bowl, just gently stir together your 1 1/2 cups Oreo cookie crumbs and those 5 tablespoons unsalted butter, melted. You want it to look evenly moistened, like wet sand, yeah?
2. Now, line a 12-cup muffin tin with cupcake liners. Take about 2-3 tablespoons of that chocolatey crumb mixture and press it firmly into the bottom of each liner. Just a little bit of pressure with your fingers or a spoon to make a nice, solid crust.
3. In a large bowl, beat your 8 ounces cream cheese, softened to room temperature, with the 1/2 cup granulated sugar. I usually let this go for about 2-3 minutes until it's just so smooth and creamy.
4. Go ahead and stir in that 1 teaspoon vanilla extract. Just a quick mix until it's all combined and smelling lovely.
5. In a separate large bowl, use your electric mixer to beat the 8 ounces heavy cream, cold, until stiff peaks form. Now, look, be careful not to overbeat it—once it's stiff, stop right there.
6. This is the delicate part. Gently fold about 1/3 of that whipped cream into the cream cheese mixture just to lighten things up. Then, fold in the rest of the whipped cream until it's just combined. Honestly, don't overmix it, or you'll lose that airy feel.
7. Spoon your cheesecake filling evenly over the Oreo crust in each cupcake liner. Fill them almost to the top—it's okay to be generous here!

8. Cover the muffin tin with plastic wrap and pop it in the refrigerator. Let them set for at least 4 hours, though I'd personally suggest overnight if you can wait that long.

9. Right before you serve them, you can top each little cup with one of the 12 whole Oreo cookies and a sprinkle of the 2 tablespoons crushed Oreo cookies for a bit of a fancy finish.

Nutrition per serving

380 kcal	6 g	32 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Ensure the cream cheese is truly at room temperature to avoid lumps.
- Heavy cream should be kept very cold until the moment you whip it.
- Do not overmix the final folding stage to keep the texture light.