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# Oreo No-Bake Cheesecake Cups

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| **20 min**<br>Prep time | **20 min**<br>Total time | **12**<br>Servings |
| **Easy**<br>Difficulty | **American**<br>Cuisine | |

## Ingredients

### For the Crust

- [ ] 1 ½ cups Oreo cookie crumbs (about 24 Oreos, finely crushed)
- [ ] ¼ cup granulated sugar
- [ ] 6 tablespoons (3 ounces) unsalted butter, melted

### For the Cheesecake Filling

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

### Garnish

- [ ] 12 whole Oreo cookies, for garnish (optional)

## Instructions

1. Let's get that crust started. In a medium bowl, just combine your 1 ½ cups Oreo cookie crumbs, ¼ cup granulated sugar, and those 6 tablespoons (3 ounces) unsalted butter, melted. Mix it all together until the crumbs are evenly moistened and look just right.

2. Now, line your muffin tin with 12 silicone cupcake liners. Spoon about 2-3 tablespoons of that chocolatey crumb mixture into the bottom of each liner, pressing down firmly to make a sturdy little base. Pop them in the refrigerator for at least 10 minutes while we work on the filling; they just need a moment to set.

3. In a large mixing bowl, beat your 16 ounces cream cheese, softened to room temperature, with an electric mixer. Go for about 2-3 minutes until it's smooth and creamy. Honestly, just make sure there are no lumps left—it makes such a difference.

4. Gradually add the 1 cup powdered sugar to the cream cheese. Keep the mixer on low speed so the sugar doesn't fly everywhere, beating until it's fully incorporated. Well, be careful not to overmix here. Stir in your 1 teaspoon vanilla extract and you're set.

5. In a separate bowl that's been chilled, whip your 8 ounces heavy cream, cold, using the electric mixer. Start low and move up to high speed until you get those lovely stiff peaks. This usually takes about 3-5 minutes.

6. Now for the gentle part. Using a rubber spatula, fold the whipped cream into the cream cheese mixture in two additions. Just fold it in until it's combined—don't overdo it, or you'll lose all that wonderful airiness we just whipped in.

7. Take your muffin tin back out of the fridge. Carefully spoon the cheesecake filling evenly into each of those chilled crust-lined cups, filling them all the way to the top.

8. Cover the tin with a bit of plastic wrap and let them rest in the refrigerator for at least 4 hours. Honestly, I'd suggest leaving them overnight if you can manage the wait, just to make sure they set completely.

9. Right before you serve them up, you can garnish each Oreo No-Bake Cheesecake Cup with a whole Oreo cookie. It's just a little something extra to make them look special.

### Nutrition per serving

| 410 kcal | 5 g | 32 g | 28 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- Make sure the cream cheese is truly at room temperature to avoid a lumpy filling.
- Chill your heavy cream and mixing bowl for the best whipped peaks.
- Don't rush the setting time; overnight is always better for a clean slice.