

Chef Carla's No-Bake Oreo Cheesecake

Created for Children's Burn Foundation



Ingredients:

18 Oreo cookies, divided (or your favorite cookie)*
2 tablespoons butter, melted or soft
8 oz. cream cheese, room temperature
¼ cup powdered sugar**
1 cup whipped cream or Cool Whip

Tools:

Sealable bag (Ziploc or other bag)
Rolling pin or wooden spoon
6 cupcake molds or paper cupcake liners
Spoon
Mixing bowl
Silicone spatula
¼ cup measuring cup

Method:

1. Place 12 Oreo cookies* in a sealable bag and close (set the remaining 6 cookies aside to use in step 6). Using a rolling pin or a wooden spoon, crush the cookies. Add the melted or soft butter to the bag and use your hands to incorporate the butter into the cookie crumbs. Save a few spoonfuls of the cookie crumbs to add to the cheesecake batter in step 3.
2. Spoon the mixture into 6 lined cupcake molds or into cupcake liners. Use the back of a spoon to press the cookies to form a base to the cheesecake.
3. In a mixing bowl, vigorously beat the room temperature cream cheese. Add the powdered sugar** and stir in to mix. Add the remaining cookie crumbs and stir in to mix.
4. Using a ¼ cup measuring cup, spoon ¼ cup of the whipped cream or Cool Whip into the cream cheese mixture. Gently fold in the whipped cream. Add the next ¼ cup and repeat, taking care to gently fold the mixture together. Repeat until all of the whipped cream has been used.
5. Divide the cream cheese mixture into the 6 cupcake molds or liners. Smooth the tops using the back of a spoon. Place the cheesecakes in the refrigerator and allow to chill for at least 2 hours or up to 2 days.
6. Before serving, press 1 Oreo cookie into each cheesecake. Enjoy!

*Graham crackers, Lotus biscuits, or Girl Scout Thin Mint cookies are all delicious to use in place of Oreos. GF options can also be used. All that matters is the cookie tastes good!

**For a more grown-up cheesecake, omit the powdered sugar.