

Treasure Barrel

No-Bake Oreo Cheesecake Bites – Healthy Bite-Size Dessert

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 1 ½ cups crushed Oreo cookies (about 20 cookies)
- [ ] 3 tbsp melted butter

Filling

- [ ] 8 oz light cream cheese, softened
- [ ] ½ cup Greek yogurt
- [ ] ¼ cup maple syrup
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp lemon zest
- [ ] 4 oz dark chocolate, melted (optional for topping)

Instructions

1. Place the crushed cookies in a bowl, pour melted butter over them, and stir until the crumbs are evenly coated.
2. Press the crumb mixture firmly into the bottoms of mini silicone liners or a muffin tin, creating an even base.
3. In a separate bowl, beat the softened cream cheese until smooth, then fold in Greek yogurt, maple syrup, vanilla, and lemon zest. cheesecake cups
4. Spoon the filling over each crust, smoothing the top with a spatula. Chill for at least 30 minutes.
5. Once set, drizzle melted dark chocolate over each bite or sprinkle with a pinch of cocoa powder. oreo balls

Nutrition per serving

120 kcal	3 g	15 g	6 g
Calories	Protein	Carbs	Fat

Tips & notes

- If the crust seems dry, add a splash more melted butter.
- For extra tang, increase the lemon zest by half a teaspoon.
- You can freeze the bites for up to a month; thaw briefly before serving.