

Treasure Barrel

Oreo No-Bake Cheesecake Cups

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

Ingredients

The Crust

- [ ] 1 ½ cups (180g) Oreo cookie crumbs (about 25 Oreos, finely crushed)
- [ ] 5 tablespoons (70g) unsalted butter, melted

The Cheesecake Filling

- [ ] 8 ounces (226g) cream cheese, softened to room temperature
- [ ] 1 cup (200g) powdered sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 1 cup (240ml) heavy cream, cold

Garnish

- [ ] ¼ cup (30g) finely crushed Oreo cookies, for garnish (optional)

Instructions

1. First, let's get that crust going. In a small mixing bowl, stir together your 1 ½ cups (180g) Oreo cookie crumbs and the 5 tablespoons (70g) unsalted butter, melted. Just mix it well until the crumbs are evenly moistened and look like wet sand.
2. Now, line up a 12-cup muffin tin with cupcake liners. Spoon about 2-3 tablespoons of that chocolatey crumb mixture into the bottom of each liner. Honestly, you really want to press them down firmly with your fingers or a spoon to make sure that crust is nice and sturdy.
3. Time for the filling. In a large mixing bowl, beat your 8 ounces (226g) cream cheese, softened to room temperature, with an electric mixer. Keep going until it's smooth and creamy—well, it's just crucial to do this so you don't end up with any little lumps in your dessert.
4. Slowly, gradually add the 1 cup (200g) powdered sugar to the cream cheese. Keep the mixer on low speed so the sugar doesn't fly everywhere, and then stir in the 1 teaspoon vanilla extract.
5. In a separate, clean, and chilled bowl, beat that 1 cup (240ml) heavy cream, cold, until stiff peaks form. Now, look, be careful not to overbeat it, or oops, you'll end up making butter instead of whipped cream!
6. Gently fold the whipped cream into the cream cheese mixture in two additions. Use a rubber spatula and be very tender—we want to keep all that air in there, so don't overmix and deflate the whipped cream.
7. Spoon that velvety cheesecake filling evenly into your Oreo crusts. Fill them right up to the top of the liners.

8. Cover the muffin tin with plastic wrap and tuck them into the refrigerator. They need at least 4 hours to set, but honestly, leaving them overnight is so much better for the texture.

9. Just before you're ready to serve, you can sprinkle the tops with the ¼ cup (30g) finely crushed Oreo cookies. It just makes them look a bit more special.

Nutrition per serving

380 kcal	5 g	32 g	24 g
Calories	Protein	Carbs	Fat

Tips & notes

- Using a chilled bowl for the heavy cream helps the peaks form faster.
- Ensure the cream cheese is completely soft to avoid a grainy texture.
- Packing the crust firmly prevents the base from crumbling when you eat it.