

Glazed Donut Oreo Cheesecake Bombs - Sweet, Creamy, and Unforgettable

cookies-and-cream cheesecake filling



TIME
30 min

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INGREDIENTS

? For the Oreo Cheesecake Filling:

1 cup (225g) cream cheese, softened

1/3 cup (40g) powdered sugar

8 Oreo cookies, finely crushed

? For the Donut Burgers:

6 glazed donuts, sliced in half horizontally

6 scoops vanilla ice cream (optional but highly encouraged)

1/4 cup (60ml) chocolate syrup (optional, for drizzling)

Extra crushed Oreos, for garnish

DIRECTIONS

- 1.** Step 1: Make the Oreo Cheesecake Filling: In a medium mixing bowl, blend together the softened cream cheese and powdered sugar using a hand mixer or whisk until smooth and fluffy. Gently fold in the crushed Oreo cookies until evenly combined. Cover and chill in the fridge for 20-30 minutes to firm up.
- 2.** Step 2: Build the Donut Burgers: Slice each glazed donut in half to create a top and bottom "bun." Spread a thick layer of the chilled Oreo cheesecake filling onto the bottom half of each donut. Top with a scoop of vanilla ice cream for an ultra-decadent twist. Gently press the donut top back on to complete your "burger."
- 3.** Step 3: Serve and Garnish: Drizzle chocolate syrup over the top for that shiny, dramatic finish. Sprinkle with extra crushed Oreos for crunch. Serve immediately - you don't want that ice cream going anywhere!

TIPS FOR SUCCESS

Firm up the filling : Chilling makes it easier to spread without sliding off.

Use cold donuts : They hold their shape better and make for less mess with ice cream.

Just double up on the filling - no one will complain.

Make it a bar : Set out donuts, fillings, ice cream, and toppings for a fun DIY dessert station.

More recipes: [ChefManiac.com](https://chefmaniac.com)

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