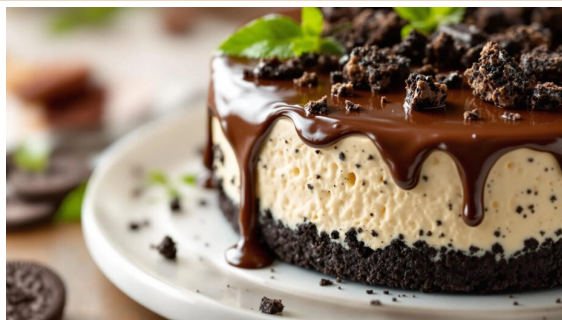


## No-Bake Oreo Cheesecake Recipe: A Quick and Creamy Dessert Idea

24 Oreo cookies (plus extra for garnish)



**TIME**  
**20 min**

**PRINT**  
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**SOURCE**  
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### INGREDIENTS

24 Oreo cookies (plus extra for garnish)  
1/2 cup unsalted butter, melted  
16 oz cream cheese, softened  
1 cup powdered sugar  
1 tsp vanilla extract  
2 cups heavy whipping cream

### DIRECTIONS

- 1.** Prepare the : Crust: Start by crushing the 24 Oreo cookies into fine crumbs. You can do this by placing them in a zip-top bag and using a rolling pin or pulsing them in a food processor. Mix the crumbs with the melted butter until well combined, then press the mixture firmly into the bottom of a 9-inch springform pan. This will be your crust.
- 2.** Make the : Filling: In a large mixing bowl, beat the softened cream cheese with an electric mixer until smooth. Gradually add the powdered sugar and vanilla extract, mixing until fully incorporated.
- 3.** Whip the : Cream: In a separate bowl, whip the heavy cream until stiff peaks form. This step is crucial for achieving that light and airy texture in your cheesecake.
- 4.** Combine: Gently fold the whipped cream into the cream cheese mixture using a spatula. Be careful not to deflate the whipped cream; you want to keep it light and fluffy.
- 5.** Add : Oreos: Fold in roughly chopped Oreos into the filling mixture, reserving a few for garnish. This adds texture and flavor to the cheesecake.
- 6.** Assemble: Pour the filling over the prepared crust in the springform pan, smoothing the top with a spatula. Cover with plastic wrap and refrigerate for at least 4 hours, or overnight for best results.
- 7.** Serve: Once set, carefully remove the cheesecake from the springform pan. Garnish with additional crushed Oreos on top before slicing and serving.

## TIPS FOR SUCCESS

**Use Room Temperature Ingredients:** Make sure your cream cheese is at room temperature for easier mixing and a smoother filling.

**Chill Your Bowl:** For an even better whipped cream, chill your mixing bowl and beaters before whipping the cream.

**Flavor Variations:** Try adding a layer of chocolate ganache on top or mix in some peanut butter for a delicious twist!

**Make It Ahead:** This cheesecake can be made a day in advance, making it a perfect dessert for parties or gatherings.

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

Original recipe: <https://chefmaniac.com/no-bake-oreo-cheesecake-recipe-a-quick-and-creamy-dessert-idea/>