



No Bake Cream Cheese Cheesecake (with Oreo)

Treat yourself with this No Bake Cream Cheese Cheesecake with Oreo!



easy



15-20 minutes



1-2 People



INGREDIENTS

FOR THE CRUST:

1/2 CUP UNSALTED BUTTER, MELTED

1 1/2 CUPS OREO VANILLA, CRUSHED

FOR THE FILLING:

1 PACK (225G) EDEN CREAM CHEESE, SOFTENED

1/2 CUP + 3 TBSP. SUGAR

2 TSP. UNFLAVORED GELATIN, DISSOLVED IN 3 TSP. OF COLD WATER.

1/2 TSP. VANILLA ESSENCE
1 CUP HEAVY CREAM, CHILLED & WHIPPED.

COOKING INSTRUCTIONS

- 1.To prepare the crust, combine all the ingredients until well incorporated. Press into the bottom of a 7" cake or spring form pan and chill for 10-15 minutes.
- 2.To make the Cheesecake base, mix the cream cheese, sugar and vanilla until well combined.
- 3.In a small pot, melt the gelatin over low heat until dissolved then gradually add into the cream cheese mixture. Mix until well blended.
- 4.Fold the whipped cream into cream cheese mixture. Pour and spread into the prepared crust. Freeze for atleast 4 hours or until set.
- 5.Top with whipped cream and OREO Cookies.