



## Cookies and Cream Cheesecake

 Vegetarian

READY IN



60 min.

SERVINGS



8

CALORIES



152 kcal

DESSERT

### Ingredients

- ☐ 3 tbsp butter
- ☐ 70 g oz. cream
- ☐ 1 pack / 225g / 8 oz. cream cheese
- ☐ 1 eggs
- ☐ 6 oreo cookies chopped
- ☐ 70 g oz. vanilla sugar

### Equipment

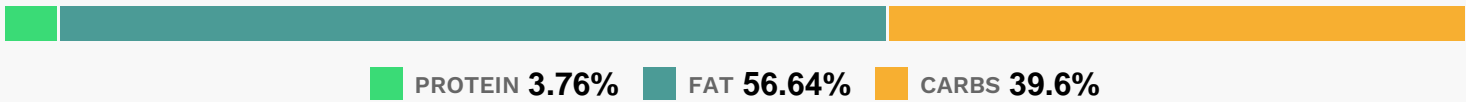
- ☐ bowl

- ☐ frying pan
- ☐ baking paper
- ☐ oven
- ☐ whisk
- ☐ cake form

## Directions

- ☐ Line an 8 inch pan with parchment paper, both base and the sides.
- ☐ Mix together the ground oreo cookies and melted butter and press it into the pan. Use the back of a spoon to smoothen it out and press it tightly in.
- ☐ Whisk together the cream cheese and vanilla sugar in the bowl until smooth.
- ☐ Add the egg, followed by cream until it forms a smooth mixture. Stir in the chopped Oreo cookies and pour it over the crust in the cake pan. Top with a few more Oreo cookies and bake in a preheated oven at 160°C in a water bath for 35–45 minutes. The centre should still be a little jiggly. Once cooled, refrigerate the cake for at least 3–4 hours before slicing up. The texture and flavour develops even more.

## Nutrition Facts



## Properties

Glycemic Index:18.39, Glycemic Load:6.11, Inflammation Score:-2, Nutrition Score:2.1560869500365%

## Nutrients (% of daily need)

Calories: 151.68kcal (7.58%), Fat: 9.79g (15.06%), Saturated Fat: 5.46g (34.1%), Carbohydrates: 15.4g (5.13%), Net Carbohydrates: 15.14g (5.51%), Sugar: 12.68g (14.09%), Cholesterol: 41.92mg (13.97%), Sodium: 79.81mg (3.47%), Alcohol: 0g (100%), Alcohol %: 0% (100%), Protein: 1.46g (2.93%), Iron: 1.2mg (6.66%), Vitamin A: 293.26IU (5.87%), Vitamin B2: 0.07mg (3.93%), Selenium: 2.54µg (3.62%), Vitamin E: 0.49mg (3.23%), Manganese: 0.06mg (3.15%), Vitamin K: 3.14µg (2.99%), Phosphorus: 25.75mg (2.57%), Folate: 8.6µg (2.15%), Copper: 0.04mg (1.78%), Vitamin D: 0.25µg (1.67%), Vitamin B1: 0.02mg (1.47%), Magnesium: 5.62mg (1.41%), Vitamin B5: 0.14mg (1.4%), Vitamin B3: 0.25mg (1.23%), Calcium: 12.23mg (1.22%), Vitamin B12: 0.07µg (1.2%), Potassium: 38.58mg (1.1%), Zinc: 0.16mg (1.1%), Fiber: 0.26g (1.04%)