



## Cookies and Cream Cheesecake

READY IN



325 min.

SERVINGS



25

CALORIES



247 kcal

DESSERT

### Ingredients

- 1 Tbsp butter melted
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 1 cup oreo cookies crushed ( 12 cookies)
- 20 oreo cookies quartered
- 1 cup sugar
- 1 tsp vanilla

### Equipment

- frying pan
- oven
- knife
- hand mixer
- spatula
- springform pan

## Directions

- Preheat oven to 325F if using a silver springform pan (or 300F if using a dark nonstick springform pan).
- Mix crushed cookies and butter; press onto bottom of 9-inch springform pan.
- Bake 10 minutes.
- Beat cream cheese, sugar and vanilla with electric mixer on medium speed until well blended.
- Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Gently stir in quartered cookies.
- Pour over crust.
- Bake 1 hour or until center is almost set. Run knife or metal spatula around rim of pan to loosen cake; cool before removing rim of pan. Refrigerate 4 hours or overnight.
- Garnish with additional cookies, if desired.

## Nutrition Facts

**PROTEIN 6.29%** **FAT 59.68%** **CARBS 34.03%**

## Properties

Glycemic Index:3.88, Glycemic Load:6.13, Inflammation Score:-4, Nutrition Score:4.3039130568504%

## Nutrients (% of daily need)

Calories: 246.62kcal (12.33%), Fat: 16.68g (25.67%), Saturated Fat: 8.55g (53.42%), Carbohydrates: 21.41g (7.14%), Net Carbohydrates: 20.94g (7.62%), Sugar: 15.91g (17.68%), Cholesterol: 62.84mg (20.95%), Sodium: 191.4mg (8.32%), Alcohol: 0.06g (100%), Alcohol %: 0.11% (100%), Protein: 3.96g (7.91%), Iron: 2.1mg (11.69%), Vitamin A: 545.71IU (10.91%), Vitamin B2: 0.16mg (9.15%), Selenium: 6.16µg (8.8%), Phosphorus: 67.79mg (6.78%), Manganese: 0.12mg (5.76%), Vitamin E: 0.8mg (5.32%), Vitamin K: 5.17µg (4.92%), Calcium: 42.77mg (4.28%), Folate: 16.34µg

(4.09%), Vitamin B5: 0.36mg (3.63%), Copper: 0.07mg (3.29%), Magnesium: 11.67mg (2.92%), Vitamin B1: 0.04mg (2.85%), Potassium: 95.7mg (2.73%), Zinc: 0.39mg (2.61%), Vitamin B12: 0.14µg (2.38%), Vitamin B3: 0.46mg (2.28%), Fiber: 0.46g (1.86%), Vitamin B6: 0.04mg (1.8%)