



Easy OREO Cheesecake

 Vegetarian

READY IN



390 min.

SERVINGS



16

CALORIES



442 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 36 oreo cookies divided
- 1 cup sugar
- 1 tsp vanilla

Equipment

- bowl
- frying pan
- oven
- knife
- blender
- ziploc bags
- springform pan
- rolling pin

Directions

- Heat oven to 325F.
- Place 28 cookies in resealable plastic bag. Flatten bag to remove excess air, then seal bag. Finely crush cookies by rolling a rolling pin across the bag.
- Place crumbs in bowl.
- Add butter; mix well. Press onto bottom of 9-inch springform pan.
- Beat cream cheese, sugar and vanilla in large bowl with mixer until blended.
- Add sour cream; mix well.
- Add eggs, 1 at a time, beating after each just until blended. Chop or crush remaining cookies. Gently stir 1-1/2 cups of the chopped cookies into batter.
- Pour over crust; sprinkle with remaining chopped cookies.
- Bake 1 hour 10 min. or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours.

Nutrition Facts



Properties

Glycemic Index:9.19, Glycemic Load:9.57, Inflammation Score:-6, Nutrition Score:7.511304270962%

Nutrients (% of daily need)

Calories: 442.23kcal (22.11%), Fat: 31.41g (48.33%), Saturated Fat: 16.6g (103.74%), Carbohydrates: 35.53g (11.84%), Net Carbohydrates: 34.75g (12.64%), Sugar: 26.16g (29.07%), Cholesterol: 114.29mg (38.1%), Sodium: 325.83mg (14.17%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 6.66g (13.32%), Vitamin A: 999.6IU (19.99%), Iron: 3.54mg (19.66%), Vitamin B2: 0.27mg (16.05%), Selenium: 10.3µg (14.71%), Phosphorus: 119.35mg (11.93%), Manganese: 0.2mg (9.75%), Vitamin E: 1.41mg (9.38%), Vitamin K: 9.09µg (8.65%), Calcium: 82.35mg (8.24%), Folate: 27.71µg (6.93%), Vitamin B5: 0.63mg (6.25%), Copper: 0.11mg (5.6%), Magnesium: 20.65mg (5.16%), Potassium: 172.66mg (4.93%), Vitamin B1: 0.07mg (4.91%), Zinc: 0.68mg (4.52%), Vitamin B12: 0.26µg (4.31%), Vitamin B3: 0.78mg (3.89%), Vitamin B6: 0.06mg (3.14%), Fiber: 0.78g (3.13%), Vitamin D: 0.22µg (1.47%)