



## Easy OREO® Cheesecake Squares

READY IN



240 min.

SERVINGS



20

CALORIES



425 kcal

DESSERT

### Ingredients

- 0.3 cup butter melted ()
- 1 cup knudsen cream sour
- 40 oz philadelphia cream cheese softened
- 4 eggs
- 20 oz oreo cookies divided
- 1 cup sugar
- 1 tsp vanilla

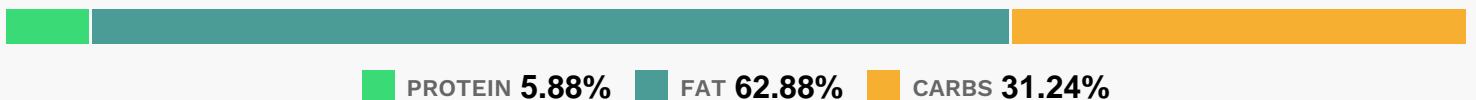
### Equipment

- food processor
- bowl
- frying pan
- oven
- baking pan
- hand mixer
- aluminum foil

## Directions

- Preheat oven to 350F. Line 13x9-inch baking pan with foil, with ends of foil extending over sides of pan.
- Place 30 of the cookies in food processor container; cover. Process 30 to 45 sec. or until finely ground.
- Add butter; mix well. Press firmly onto bottom of prepared pan.
- Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add sour cream; mix well.
- Add eggs, 1 at a time, mixing on low speed after each addition just until blended. Chop remaining cookies. Gently stir 1-1/2 cups of the chopped cookies into batter.
- Pour over crust; sprinkle with remaining chopped cookies.
- Bake 45 min. or until center is almost set. Cool. Refrigerate 3 hours or overnight. Lift cheesecake from pan, using foil handles.
- Cut into 16 squares to serve. Store leftover cheesecake in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:4.85, Glycemic Load:7.83, Inflammation Score:-6, Nutrition Score:7.3704347610474%

## Nutrients (% of daily need)

Calories: 424.85kcal (21.24%), Fat: 30.3g (46.62%), Saturated Fat: 14.97g (93.54%), Carbohydrates: 33.87g (11.29%), Net Carbohydrates: 33.04g (12.02%), Sugar: 24.1g (26.78%), Cholesterol: 96.79mg (32.26%), Sodium: 330.97mg (14.39%), Alcohol: 0.07g (100%), Alcohol %: 0.08% (100%), Protein: 6.38g (12.76%), Iron: 3.66mg (20.33%), Vitamin A: 982.7IU (19.65%), Vitamin B2: 0.26mg (15.33%), Selenium: 9.54µg (13.62%), Phosphorus: 113.86mg (11.39%), Manganese: 0.2mg (10.15%), Vitamin E: 1.41mg (9.41%), Vitamin K: 9.16µg (8.72%), Calcium: 78.47mg (7.85%), Folate: 27.25µg (6.81%), Vitamin B5: 0.58mg (5.84%), Copper: 0.11mg (5.71%), Magnesium: 20.74mg (5.19%), Vitamin B1: 0.08mg (5%), Potassium: 169.4mg (4.84%), Zinc: 0.65mg (4.31%), Vitamin B3: 0.81mg (4.04%), Vitamin B12: 0.23µg (3.83%), Fiber: 0.82g (3.29%), Vitamin B6: 0.06mg (2.91%), Vitamin D: 0.18µg (1.17%)