

DESSERT

Easy PHILLY OREO Cheesecake

15 September 2026

TOTAL TIME	PREP	COOK	SERVES	PER SERVING	CALORIES
245 min	20 min	45 min	12	\$1.05	420 kcal



Easy PHILLY OREO Cheesecake requires around 4 hours and 5 minutes from start to finish. This recipe serves 12. One portion of this dish contains about 7g of protein, 30g of fat, and a total of 420 calories. For \$1.05 per serving, this recipe covers 7% of your daily requirements of vitamins and miner...

Ingredients

- ☐ 3 tablespoons butter, melted
- ☐ 3 eggs
- ☐ ¾ cup sugar
- ☐ 750 g packages PHILADELPHIA Brick Cream Cheese, softened
- ☐ 24 OREO Cookies, divided
- ☐ 1 teaspoon vanilla

EQUIPMENT Bowl, Oven, Hand mixer, Ziploc bags, Springform pan, Rolling pin

Method

- 1 Heat oven to 350 degrees F.
- 2 Place 16 of the 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.
- 3 Place in bowl.
- 4 Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.
- 5 Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- 6 Add eggs, 1 at a time, beating just until blended after each addition. Chop or crush remaining 8 cookies. Gently stir half of the chopped cookies into cream cheese batter.
- 7 Pour over prepared crust; sprinkle with the remaining chopped cookies.
- 8 Bake 45 min. or until centre is almost set. Cool. Refrigerate 3 hours or overnight.
- 9 Cut into 12 pieces. Store leftover cheesecake in refrigerator.

Nutrition per serving

420	7 g	30 g	33 g
KCAL	PROTEIN	FAT	CARBS
Saturated Fat			16.1 g · 101% of daily needs
Fibre			0.7 g · 3% of daily needs
Sugar			24.7 g · 27% of daily needs
Sodium			328 mg · 14% of daily needs
Cholesterol			112 mg · 37% of daily needs

Adapted from Allrecipes. Find this recipe, ratings and more ideas at whatsheate.com/easy-philly-oreo-cheesecake-142795