



Easy PHILLY OREO Cheesecake

 Vegetarian

READY IN



245 min.

SERVINGS



12

CALORIES



420 kcal

DESSERT

Ingredients

- 3 tablespoons butter melted
- 750 g cream cheese softened
- 3 eggs
- 24 oreo cookies divided
- 0.8 cup sugar
- 1 teaspoon vanilla

Equipment

- bowl

- oven
- hand mixer
- ziploc bags
- springform pan
- rolling pin

Directions

- Heat oven to 350 degrees F.
- 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.
- Place in bowl.
- Add butter; mix well. Press firmly onto bottom of 9-inch springform pan.
- Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- 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.
- Pour over prepared crust; sprinkle with the remaining chopped cookies.
- Bake 45 min. or until centre is almost set. Cool. Refrigerate 3 hours or overnight.
- Cut into 12 pieces. Store leftover cheesecake in refrigerator.

Nutrition Facts

PROTEIN 6.08% **FAT 63.05%** **CARBS 30.87%**

Properties

Glycemic Index:12.26, Glycemic Load:9.66, Inflammation Score:-6, Nutrition Score:6.9739130165266%

Nutrients (% of daily need)

Calories: 420.02kcal (21%), Fat: 30.01g (46.17%), Saturated Fat: 16.12g (100.78%), Carbohydrates: 33.06g (11.02%), Net Carbohydrates: 32.37g (11.77%), Sugar: 24.68g (27.42%), Cholesterol: 111.57mg (37.19%), Sodium: 327.65mg (14.25%), Alcohol: 0.11g (100%), Alcohol %: 0.13% (100%), Protein: 6.51g (13.02%), Vitamin A: 986.72IU (19.73%), Iron: 3.17mg (17.63%), Vitamin B2: 0.25mg (15%), Selenium: 10.11µg (14.44%), Phosphorus: 111.83mg (11.18%), Vitamin E: 1.33mg (8.85%), Manganese: 0.17mg (8.7%), Vitamin K: 8.17µg (7.78%), Calcium: 72.83mg (7.28%), Folate: 25.54µg

(6.39%), Vitamin B5: 0.6mg (6.01%), Copper: 0.1mg (5.02%), Magnesium: 18.33mg (4.58%), Potassium: 155.42mg (4.44%), Vitamin B1: 0.07mg (4.42%), Zinc: 0.64mg (4.25%), Vitamin B12: 0.24µg (4.02%), Vitamin B3: 0.69mg (3.46%), Vitamin B6: 0.06mg (2.97%), Fiber: 0.7g (2.78%), Vitamin D: 0.22µg (1.47%)