



OREO Cheesecake Bites

READY IN



365 min.

SERVINGS



5

CALORIES



1628 kcal

DESSERT

Ingredients

- 0.5 cup butter divided
- 1 cup knudsen cream sour
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 36 oreo cookies divided
- 4 oz baker's semi-sweet chocolate
- 1 cup sugar
- 1 tsp vanilla

Equipment

- bowl
- frying pan
- oven
- blender
- aluminum foil
- microwave

Directions

- Heat oven to 325F.
- Line 13x9-inch pan with Reynolds Wrap Aluminum Foil, with ends of foil extending over sides. Finely crush 24 cookies. Melt 1/4 cup butter; mix with cookie crumbs. Press onto bottom of prepared pan.
- Beat cream cheese and sugar with mixer until blended.
- Add sour cream and vanilla; mix well.
- Add eggs, 1 at a time, beating on low speed after each just until blended. Chop remaining cookies. Gently stir into batter; pour over crust.
- Bake 45 min. or until center is almost set. Cool.
- Microwave chocolate and remaining butter in microwaveable bowl on HIGH 1 min. or until butter is melted; stir until chocolate is completely melted and mixture is well blended. Cool slightly; spread over cheesecake. Refrigerate 4 hours.
- Use foil handles to lift cheesecake from pan before cutting into bars.

Nutrition Facts



Properties

Glycemic Index:19.42, Glycemic Load:30.63, Inflammation Score:-9, Nutrition Score:28.067826107792%

Nutrients (% of daily need)

Calories: 1628.29kcal (81.41%), Fat: 118.28g (181.97%), Saturated Fat: 56.07g (350.42%), Carbohydrates: 125.78g (41.93%), Net Carbohydrates: 121.46g (44.17%), Sugar: 92.04g (102.26%), Cholesterol: 342.7mg (114.23%), Sodium: 1185.99mg (51.56%), Alcohol: 0.29g (100%), Alcohol %: 0.08% (100%), Caffeine: 23.82mg (7.94%), Protein: 22.81g (45.62%), Vitamin A: 3738.41IU (74.77%), Iron: 12.76mg (70.87%), Vitamin B2: 0.89mg (52.29%), Selenium: 34.75µg (49.64%), Manganese: 0.92mg (46.24%), Phosphorus: 443.38mg (44.34%), Vitamin E: 5.08mg (33.84%), Copper: 0.64mg (32.07%), Vitamin K: 29.91µg (28.49%), Calcium: 281.67mg (28.17%), Magnesium: 106.46mg (26.61%), Folate: 88.56µg (22.14%), Vitamin B5: 2.08mg (20.75%), Potassium: 687.92mg (19.65%), Zinc: 2.76mg (18.39%), Fiber: 4.32g (17.28%), Vitamin B1: 0.24mg (16.32%), Vitamin B12: 0.87µg (14.54%), Vitamin B3: 2.68mg (13.4%), Vitamin B6: 0.21mg (10.51%), Vitamin D: 0.7µg (4.69%)