



OREO Mini PHILLY Cheesecakes

 Popular

READY IN



270 min.

SERVINGS



12

CALORIES



299 kcal

DESSERT

Ingredients

- ☐ 500 g philadelphia brick cream cheese softened
- ☐ 2 eggs
- ☐ 12 oreo cookies
- ☐ 3 ounce baker's semi-sweet baking chocolate
- ☐ 0.5 cup sugar
- ☐ 1 cup cool whip whipped topping thawed

Equipment

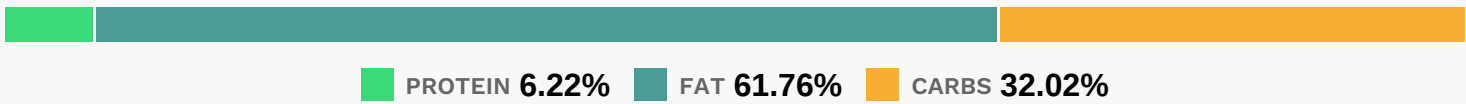
- ☐ bowl

- ☐ oven
- ☐ blender
- ☐ muffin liners

Directions

- ☐ Heat oven to 350 degrees F.
- ☐ Beat cream cheese and sugar in large bowl with mixer until well blended.
- ☐ Add eggs, 1 at a time, beating on low speed after each just until blended.
- ☐ Place 1 cookie in bottom of each of 12 paper-lined muffin cups. Fill with batter.
- ☐ Bake 20 minutes or until centres are almost set. Cool. Refrigerate 3 hours. Melt chocolate as directed on package; drizzle over cheesecakes. Top with COOL WHIP.

Nutrition Facts



Properties

Glycemic Index:8.09, Glycemic Load:6.44, Inflammation Score:-4, Nutrition Score:5.2699999601945%

Nutrients (% of daily need)

Calories: 299.12kcal (14.96%), Fat: 20.88g (32.13%), Saturated Fat: 11.59g (72.45%), Carbohydrates: 24.36g (8.12%), Net Carbohydrates: 23.45g (8.53%), Sugar: 18.87g (20.97%), Cholesterol: 69.91mg (23.3%), Sodium: 193.1mg (8.4%), Alcohol: Og (100%), Alcohol %: 0% (100%), Caffeine: 6.7mg (2.23%), Protein: 4.73g (9.47%), Vitamin A: 607.59IU (12.15%), Iron: 2.08mg (11.58%), Selenium: 7.25µg (10.36%), Vitamin B2: 0.17mg (9.92%), Phosphorus: 93.32mg (9.33%), Manganese: 0.18mg (9.11%), Copper: 0.14mg (7.13%), Magnesium: 23.18mg (5.8%), Calcium: 55.96mg (5.6%), Vitamin E: 0.8mg (5.37%), Vitamin K: 4.9µg (4.66%), Vitamin B5: 0.41mg (4.07%), Potassium: 139.86mg (4%), Zinc: 0.59mg (3.91%), Folate: 14.7µg (3.68%), Fiber: 0.92g (3.66%), Vitamin B12: 0.18µg (3.04%), Vitamin B1: 0.04mg (2.64%), Vitamin B3: 0.42mg (2.11%), Vitamin B6: 0.04mg (2.11%)