

PHILADELPHIA-OREO No-Bake Cheesecake

READY IN



255 min.

SERVINGS



16

CALORIES



440 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 32 ounce cream cheese softened
- 18 ounce oreo cookies divided
- 0.8 cup sugar
- 1 teaspoon vanilla
- 8 ounce non-dairy whipped topping thawed

Equipment

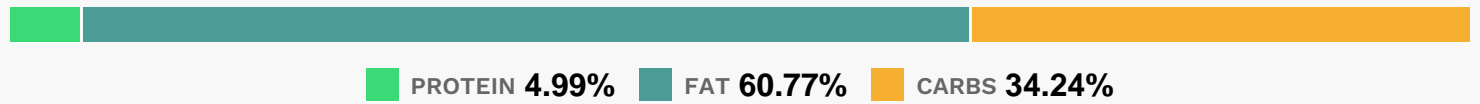
- bowl

- frying pan
- hand mixer

Directions

- Coarsely chop 15 of the cookies; set aside. Finely crush remaining cookies; mix with butter. Press firmly onto bottom of 13x9-inch pan. Refrigerate while preparing filling.
- Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended. Gently stir in whipped topping and chopped cookies. Spoon over crust; cover.
- Refrigerate 4 hours or until firm. Store leftovers in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.19, Glycemic Load:7.39, Inflammation Score:-5, Nutrition Score:6.8986956140269%

Nutrients (% of daily need)

Calories: 440.43kcal (22.02%), Fat: 30.36g (46.71%), Saturated Fat: 16.68g (104.25%), Carbohydrates: 38.49g (12.83%), Net Carbohydrates: 37.57g (13.66%), Sugar: 27.85g (30.94%), Cholesterol: 65.18mg (21.73%), Sodium: 334.91mg (14.56%), Alcohol: 0.09g (100%), Alcohol %: 0.09% (100%), Protein: 5.6g (11.21%), Iron: 3.94mg (21.9%), Vitamin A: 861.23IU (17.22%), Vitamin B2: 0.22mg (13.08%), Manganese: 0.22mg (11.17%), Phosphorus: 101.68mg (10.17%), Vitamin K: 10.63µg (10.13%), Selenium: 6.97µg (9.95%), Vitamin E: 1.43mg (9.52%), Calcium: 72.73mg (7.27%), Folate: 25.09µg (6.27%), Copper: 0.12mg (5.95%), Magnesium: 21.19mg (5.3%), Vitamin B1: 0.08mg (5.26%), Potassium: 165.2mg (4.72%), Vitamin B3: 0.9mg (4.49%), Vitamin B5: 0.42mg (4.23%), Fiber: 0.92g (3.7%), Zinc: 0.54mg (3.59%), Vitamin B12: 0.16µg (2.65%), Vitamin B6: 0.04mg (2.1%)