



PHILADELPHIA-OREO No-Bake Cheesecake

READY IN



255 min.

SERVINGS



15

CALORIES



446 kcal

DESSERT

Ingredients

- 0.3 cup butter melted
- 32 oz philadelphia cream cheese softened
- 36 oreo cookies divided
- 0.8 cup sugar
- 1 tsp vanilla
- 8 oz cool whip whipped topping thawed

Equipment

- bowl

frying pan

blender

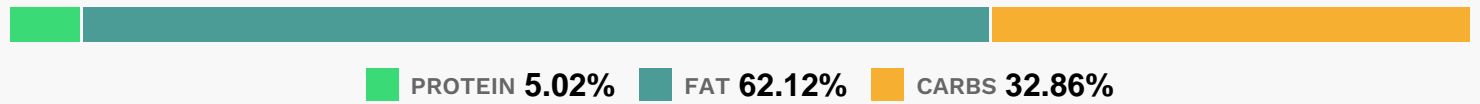
Directions

Chop 15 cookies coarsely. Finely crush remaining cookies; mix with butter. Press onto bottom of 13x9-inch pan. Refrigerate until ready to use.

Beat cream cheese, sugar and vanilla in large bowl with mixer until blended. Gently stir in COOL WHIP and chopped cookies; spoon over crust.

Refrigerate 4 hours or until firm.

Nutrition Facts



Properties

Glycemic Index:9.81, Glycemic Load:7.88, Inflammation Score:-5, Nutrition Score:6.7382608496624%

Nutrients (% of daily need)

Calories: 445.61kcal (22.28%), Fat: 31.39g (48.29%), Saturated Fat: 17.5g (109.36%), Carbohydrates: 37.35g (12.45%), Net Carbohydrates: 36.52g (13.28%), Sugar: 27.58g (30.65%), Cholesterol: 69.52mg (23.17%), Sodium: 336.99mg (14.65%), Alcohol: 0.1g (100%), Alcohol %: 0.1% (100%), Protein: 5.71g (11.41%), Iron: 3.57mg (19.85%), Vitamin A: 918.54IU (18.37%), Vitamin B2: 0.22mg (13.22%), Phosphorus: 103.61mg (10.36%), Selenium: 7.16µg (10.23%), Manganese: 0.2mg (10.15%), Vitamin K: 9.91µg (9.44%), Vitamin E: 1.39mg (9.3%), Calcium: 76.49mg (7.65%), Folate: 23.58µg (5.89%), Copper: 0.11mg (5.47%), Magnesium: 20.15mg (5.04%), Vitamin B1: 0.07mg (4.93%), Potassium: 164.02mg (4.69%), Vitamin B5: 0.44mg (4.35%), Vitamin B3: 0.82mg (4.11%), Zinc: 0.54mg (3.57%), Fiber: 0.84g (3.34%), Vitamin B12: 0.17µg (2.83%), Vitamin B6: 0.04mg (2.19%)