

Helergon Kitchen

Oreo No-Bake Cheesecake Cups

20 min Prep time	**20 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	

Ingredients

The Crust

- [ ] 1 ½ cups (180g) Oreo cookie crumbs (about 36 Oreos, crushed)
- [ ] 6 tablespoons (85g) unsalted butter, melted

Cheesecake Filling

- [ ] 8 ounces (226g) cream cheese, softened to room temperature
- [ ] 1 cup (200g) granulated sugar
- [ ] 1 teaspoon vanilla extract
- [ ] 1 cup (240ml) heavy cream, cold

Optional Garnishes

- [ ] Additional Oreos, crushed, for garnish (optional)
- [ ] Chocolate Syrup, for drizzling (optional)

Instructions

1. Let's start with the base. In a medium bowl, stir together your 1 ½ cups (180g) Oreo cookie crumbs and those 6 tablespoons (85g) unsalted butter, melted. Just mix it well until the crumbs are all evenly moistened—it should look like wet sand, honestly.
2. Now, take your muffin tin and line it with 12 muffin liners. Press about 2-3 tablespoons of that Oreo crumb mixture firmly into the bottom of each liner. Give it a good press so the crust stays put, yeah?
3. Pop that muffin tin into the refrigerator for at least 15 minutes. We just need to let those crusts set properly before we add the creamy part.
4. Grab a large mixing bowl and beat your 8 ounces (226g) cream cheese, softened to room temperature, with an electric mixer. Go until it's completely smooth and creamy—ugh, nobody likes lumps in their cheesecake!
5. Gradually beat in the 1 cup (200g) granulated sugar until it's all well combined, then stir in that 1 teaspoon vanilla extract for a little warmth.
6. In a separate, chilled bowl, beat the 1 cup (240ml) heavy cream, cold, until you see stiff peaks forming. Just be careful here, look, don't overwhip it or you'll have a mess.
7. Now we combine. Gently fold the whipped cream into the cream cheese mixture in three additions. Do it slowly until it's just combined; we don't want to overmix and lose that air.

8. Take your tin out of the fridge and spoon that lovely cheesecake filling evenly into each of those Oreo crust-lined muffin liners.

9. Cover the tin with plastic wrap and let them chill in the refrigerator for at least 4 hours. Honestly, overnight is even better if you have the patience, just to let them set completely.

10. Right before you serve, feel free to garnish with additional Oreos, crushed, and a little drizzle of Chocolate Syrup if you're feeling fancy.

Nutrition per serving

410 kcal	5 g	32 g	28 g
Calories	Protein	Carbs	Fat

Tips & notes

- Ensure the cream cheese is truly softened to room temperature to keep the filling smooth.
- Chilling the muffin tin while preparing the filling helps the crust set faster.
- Folding the whipped cream in three separate additions prevents the mixture from deflating.