



No-Bake Oreo Cheesecake



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Introduction

Indulge in the creamy, decadent layers of this No-Bake Oreo Cheesecake. With a classic Oreo crust and a rich, Oreo-infused filling, it's a dessert that's as easy to make as it is to devour!

Detailed Ingredients with Measures

For the Crust:

- 1 package 14.3 oz Oreos
- 1/2 cup 113 g unsalted butter, melted

For the Cheesecake Filling:

- 4 ounces white chocolate bar
- 1 cup 354 ml heavy whipping cream
- 1/2 cup 65 g powdered sugar
- 16 ounces 452 g full-fat cream cheese, at room temperature
- 1/2 cup 95 g granulated sugar
- 2 teaspoons pure vanilla extract
- 20 Oreos, crushed

For the Topping:

- 1 cup 236 ml heavy whipping cream
- 1/2 cup 65 g powdered sugar
- Additional Oreos for garnish
- Hot fudge sauce for garnish (optional)

Prep Time

15 minutes

Cook Time, Total Time, Yield

Cook Time: 0 minutes

Total Time: 3-4 hours chilling time

Yield: 10-12 servings

Instructions

1. Prepare the Crust:

- Grease Pan: Lightly grease the edges of a 9-inch springform pan with cooking spray. Line the bottom with parchment paper.
- Make Crust: Grind the Oreos into fine crumbs using a food processor. Pour the melted butter over the crumbs and stir until well coated.
- Press and Chill: Press the crumb mixture firmly into the bottom and up the sides of the pan. Refrigerate while preparing the filling.

2. Prepare the Filling:

- Melt White Chocolate: In a microwave-safe bowl, melt the white chocolate at 50% power in 30-second intervals, stirring after each until smooth. Set aside.
- Make Whipped Cream: Chill a mixing bowl and whisk attachment in the freezer for 5-10 minutes. Pour the heavy whipping cream into the chilled bowl and beat on medium-high speed until soft peaks form. Gradually add the powdered sugar and continue beating until stiff peaks form. Set aside.
- Mix Cheesecake Filling: Beat the cream cheese until smooth, scraping down the sides of the bowl as needed. Add granulated sugar and vanilla; beat until combined. Mix in the melted white chocolate until

fully incorporated. Gently fold in the whipped cream until smooth, then stir in the crushed Oreos.

- Fill Crust: Pour the cheesecake filling into the prepared crust, spreading evenly. Chill in the refrigerator for at least 3-4 hours or until set.

See also Delicious Homemade Peanut Butter Bars Recipe

3. Prepare the Topping:

- Make Whipped Cream Topping: Follow the same steps as for the filling to make a second batch of whipped cream. Pipe around the borders of the cheesecake using a large open round tip.
- Garnish: Top with additional crushed Oreos and drizzle with hot fudge sauce if desired.

Serving

Slice and serve chilled. Enjoy the creamy, cookie-packed goodness of this indulgent no-bake dessert!



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Detailed Directions and Instructions

Prepare the Crust

1. Grease Pan: Lightly grease the edges of a 9-inch springform pan with cooking spray. Line the bottom with parchment paper.
2. Make Crust: Grind the Oreos into fine crumbs using a food processor. Pour the melted butter over the crumbs and stir until well coated.
3. Press and Chill: Press the crumb mixture firmly into the bottom and up the sides of the pan. Refrigerate while preparing the filling.

Prepare the Filling

4. Melt White Chocolate: In a microwave-safe bowl, melt the white chocolate at 50% power in 30-second intervals, stirring after each until smooth. Set aside.
5. Make Whipped Cream: Chill a mixing bowl and whisk attachment in the freezer for 5-10 minutes. Pour the heavy whipping cream into the chilled bowl and beat on medium-high speed until soft peaks form. Gradually add the powdered sugar and continue beating until stiff peaks form. Set aside.
6. Mix Cheesecake Filling: Beat the cream cheese until smooth, scraping down the sides of the bowl as needed. Add granulated sugar and vanilla; beat until combined. Mix in the melted white chocolate until fully incorporated. Gently fold in the whipped cream until smooth, then stir in the crushed Oreos.
7. Fill Crust: Pour the cheesecake filling into the prepared crust, spreading evenly. Chill in the refrigerator for at least 3-4 hours or until set.

See also [Cherry Cheesecake Bars](#)

Prepare the Topping

8. Make Whipped Cream Topping: Follow the same steps as for the filling to make a second batch of whipped cream. Pipe around the borders of the cheesecake using a large open round tip.
9. Garnish: Top with additional crushed Oreos and drizzle with hot fudge sauce if desired.

Notes

Chilling Time

Ensure the cheesecake is chilled for a minimum of 3-4 hours for optimal set texture.

Serving Suggestions

Serve chilled slices of the cheesecake directly from the fridge for the best taste and texture.

Ingredient Substitutions

You may use low-fat cream cheese or a sugar substitute to lighten up the dessert, but keep in mind it may alter the taste and texture.

Storage

Store any leftovers in the refrigerator, covered, for up to five days.



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Cook Techniques

Making Oreo Crust

Start by crushing Oreos into fine crumbs using a food processor before mixing with melted butter. Ensure the mixture is well-coated and then press it firmly into the base and sides of a springform pan for a sturdy crust.

Chilling Techniques

After pressing the crust into the pan, refrigerate it while preparing the cheesecake filling. This helps the crust set properly and provides a firm base for the filling.

Melting Chocolate

Melt white chocolate in a microwave-safe bowl at 50% power, checking every 30 seconds to stir. This prevents burning and ensures a smooth texture.

Making Whipped Cream

Chill your mixing bowl and whisk attachment to achieve better results when whipping heavy cream. Beat on medium-high speed until soft peaks form, then gradually add powdered sugar and continue until stiff peaks form.

Folding Techniques

When incorporating whipped cream into the cheesecake mixture, gently fold to maintain the light and airy texture. This is crucial for the cheesecake's consistency.

Preparing the Topping

Make a second batch of whipped cream to top the cheesecake. Pipe around the edges for a decorative finish and add crushed Oreos for garnish.

FAQ

Can I use reduced-fat cream cheese?

While reduced-fat cream cheese can be used, it may affect the richness and texture of the cheesecake.

See also Dutch Baby Pancake

How long should I chill the cheesecake?

Chill the cheesecake in the refrigerator for at least 3-4 hours or until it is set properly.

Can I make this cheesecake in advance?

Yes, this cheesecake can be made a day ahead. Just store it in the refrigerator until you're ready to serve.

What can I use instead of white chocolate?

You can substitute the white chocolate with a cream cheese-based filling or omit it entirely if preferred.

How should I store leftovers?

Leftover cheesecake should be covered tightly and stored in the refrigerator for up to 3 days.



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Conclusion

Savor the delightful layers of this No-Bake Oreo Cheesecake, where the rich creaminess and crisp cookie texture combine to create an irresistible dessert. This cheesecake is perfect for any occasion, offering a sweet treat that will leave your guests wanting more. Easy to prepare and even easier to enjoy, it's a dessert that promises happiness in every bite.

Chocolate Cherry Delight

Combine chocolate cookies with a cherry cheesecake filling for a fruity twist. Top with fresh cherries and chocolate shavings for added indulgence.

Peanut Butter Cup Cheesecake

Add peanut butter to the filling and mix in chopped peanut butter cups. Drizzle with chocolate syrup for a decadent, peanut-buttery treat.

Mint Chocolate Chip Cheesecake

Incorporate mint extract and green food coloring into the filling, folding in chopped mint chocolate candies. Garnish with mint leaves for a refreshing flavor.

Fruit Lover's Cheesecake

Blend different types of berries into the cheesecake mixture or top the cheesecake with whipped cream and a medley of fresh fruits like strawberries, blueberries, and raspberries.

Oreo Cookies & Cream Cheesecake

Crush additional Oreos and fold them into the filling for an intense cookie experience. Top with a generous amount of whipped cream and Oreo chunks for decoration.

Nutty Banana Cheesecake

Mix in crushed walnuts or pecans into the filling and top with banana slices and a drizzle of caramel sauce for a delightful banana nut flavor.



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