



No-Bake Oreo Cheesecake with Homemade Crust

The First Bite That Stole My Heart

I still remember the first time I tasted no-bake Oreo cheesecake. It was at a summer potluck, creamy and cool, with that perfect crunch from the crust. The mix of sweet cream cheese and rich Oreos made me close my eyes and sigh. **Ever wondered how you could turn pantry staples into something this magical?** Now, every bite takes me back to that sunny afternoon. Share your first cheesecake memory below—was it love at first taste?

My Cheesecake Disaster (And Why It

Mattered)

My first try at this recipe ended with a crumbly crust and a runny filling. I'd skipped chilling the crust, eager to dig in. **But here's the thing: cooking teaches patience, just like life.** Now I know—good things come to those who wait (and refrigerate). Have you ever rushed a recipe and learned the hard way? Tell me in the comments!

Why This Cheesecake Works

- The crust's buttery crunch balances the fluffy filling. - Melted Oreo filling adds a deep, toasty sweetness. **Which flavor combo surprises you most—chocolate and cream cheese or cookie crunch with whipped cream?** Try it with mint Oreos for a fun twist. Poll: Thick crust or thin—what's your pick?

A Slice of History

No-bake cheesecakes became popular in the 1950s, thanks to fridge-friendly recipes. Oreos joined the party later, turning dessert into a kid-and-adult favorite. *Did you know Oreo crumbs were originally a baker's hack for quick crusts?* Now it's a classic combo. What's your go-to no-bake dessert—cheesecake or something else?



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Ingredients:

Ingredient	Amount	Notes
Vegetable shortening	As needed	For greasing the pan
Oreo crumbs	2 cups (32 cookies)	Reserve filling
Sugar	1/4 cup	
Unsalted butter	8 tablespoons	Melted
Reserved Oreo filling	From 32 cookies	
White chocolate chips	1 cup	
Cream cheese	12 ounces	Room temperature
Whipping cream	1-1/2 cups	
Oreo cookies	16	Chopped
Whipping cream	1/2 cup	For topping
Sugar	2 tablespoons	For topping
Oreo cookies	8	For decoration

No-Fuss Oreo Cheesecake Magic

Step 1

See also How to Make Sugared Cranberries

Grease a 9-inch springform pan with shortening. Crush 32 Oreos, saving the filling. Mix crumbs with sugar and melted butter. Press into the pan, halfway up the sides. **Step 2** Bake the crust at 325°F for 10 minutes. Let it cool fully. Melt saved Oreo filling with white chocolate chips in short bursts. Stir well to avoid burning. **Step 3** Whip cream until soft peaks form. Beat cream cheese with the melted chocolate mix. Fold in whipped cream gently. Add chopped Oreos by hand—no mixer here! **Step 4** Pour filling into the crust. Chill for 4 hours or overnight. Top with

whipped cream and extra Oreos. Slice and serve cold. (Hard-learned tip: Freeze Oreos for 10 minutes before crushing. They crumble cleaner!)

What's your go-to cheesecake topping? Share below! **Cook Time:** 10 minutes **Total Time:** 4 hours 15 minutes **Yield:** 8 servings **Category:** Dessert, No-Bake

Twist It Up

Minty Fresh Add 1/4 tsp peppermint extract to the filling. Top with Andes mints. **Salted Caramel** Drizzle caramel sauce between layers. Sprinkle flaky sea salt on top. **Peanut Butter Lover** Swap white chocolate for peanut butter chips. Crush peanut butter cups into the crust. **Which spin would you try first? Vote in the comments!**

Serving with Style

Pair slices with fresh berries or chocolate shavings. Serve with coffee for a cozy treat. Kids love it with a glass of cold milk. For a fancy touch, add a drizzle of raspberry sauce. Adults might enjoy a splash of Baileys in their coffee. **Which would you choose tonight?**



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Storing and Serving Tips

Keep this cheesecake chilled up to 5 days. Cover it well to avoid fridge smells. Freezing? Slice first, wrap tight, store 2 months. Thaw overnight in the fridge. *Fun fact: Room temp cream cheese blends smoother.* Batch-cook note: Double the crust for a thicker base. Who prefers extra crunch?

See also Decadent German Chocolate Poke Cake

Troubleshooting Common Hiccups

Filling too runny? Chill longer—patience is key. Crust crumbling? Press harder, use a glass to smooth. White chocolate seized? Stir in 1 tsp oil while warm. Why this matters: Texture affects every bite. Share your fix in the comments! Ever had a dessert disaster turn delicious?

Your Questions, Answered

Can I make this gluten-free? Swap Oreos for gluten-free chocolate cookies. Check labels. **How far ahead can I prep?** Assemble 2 days prior. Add topping day-of. **Butter substitute?** Coconut oil works, but adds slight flavor. **Halving the recipe?** Use a 6-inch pan, bake crust 8 minutes. **Lighter option?** Low-fat cream cheese alters texture. Worth it? You tell me.

Final Crumb

This no-bake beauty is a crowd-pleaser. Why this matters: Simple joy fuels connection. Tag **@SavoryDiscovery** on Pinterest—I'd love to see your twist! Happy cooking! —Elowen Thorn.

You need to try !



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Author: Elowen Thorn

Cooking Method:[No-Bake](#)

Cuisine:[American](#)



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Courses: [Dessert](#)

Difficulty: **Beginner**

Prep time: **20 minutes**

Cook time: **10 minutes**

Chill time: **4 minutes**



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Total time: **4 minutes**

Servings: **12 servings**

Calories: **350 kcal**

Best Season: Summer

Description

Experience the delightful contrast of textures and flavors with this No-

Bake Oreo Cheesecake, featuring a homemade Oreo crust and creamy filling.

Ingredients

- vegetable shortening (for greasing the pan)
- 2 cups Oreo crumbs (32 cookies) (reserve filling)
- 1/4 cup sugar
- 8 tablespoons unsalted butter (melted)
- Reserved Oreo filling from 32 cookies
- 1 cup white chocolate chips
- 12 ounces cream cheese (room temperature)
- 1-1/2 cups whipping cream
- 16 Oreo cookies (chopped)
- 1/2 cup whipping cream
- 2 tablespoons sugar
- 8 Oreo cookies

Instructions

1. Crust (if Baking):
2. Prep: Preheat the oven to 325°F, and grease a 9-inch springform pan with vegetable shortening or cake release.
3. Make Crust: Remove the filling from the cookies and set aside. Add the Oreos to a food processor and grind them into fine crumbs. Add the sugar and melted butter, and pulse a couple of times to make a paste.
4. Press the mixture into the bottom and halfway up the sides of the prepared springform pan. Bake for 10 minutes. Cool completely before adding the filling.
5. Oreo Cheesecake Filling:

6. Make Filling: In a microwave-safe bowl, melt the Oreo filling and white chocolate chips for 30-60 seconds, stopping after 30 seconds to stir it. Repeat until melted, but do not cook too long or it will burn. Let it cool.
7. Using a hand mixer, whip the cream, on medium-high speed until medium peaks form, about 3-4 minutes. Set aside.
8. In a large bowl, beat together the cream cheese and white chocolate mixture. Add a quarter of the whipped cream and fold (the cream cheese mixture will be thick and heavy).
9. Add the rest of the whipped cream and fold by hand gently until smooth. Fold chopped Oreos into the cheesecake mixture. Do not use electric mixer or stand mixer for this step.
10. Chill: Pour filling into the prepared crust or store bought Oreo crust. Cover with plastic wrap and chill for at least 4 hours or overnight.
11. Topping:
12. Decorate: Whip 1/2 cup of the whipping cream with the sugar, until stiff peaks form.
13. Use a pastry bag or a Ziploc bag with the tip cut off and 1M decorating tip. Pipe whipped cream on top of the cheesecake.
14. Use the rest of the Oreos to decorate the cheesecake.
15. This Oreo cheesecake keeps well in the refrigerator for 5 days.

Notes

If you've tried this recipe, come back and let us know how it was in the comments or ratings!

Keywords:Oreo, Cheesecake, No-Bake, Dessert

See also [Classic Vanilla Custard Recipe for Creamy Desserts](#)