

Zucchini Bread Recipes

Oreo No-Bake Cheesecake Cups

15 min Prep time	**15 min** Total time	**6** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 12 Oreo cookies, finely crushed
- [ ] 2 tbsp melted butter

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/4 cup granulated sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 cup whipped topping
- [ ] 2 tbsp cocoa powder (optional for extra chocolate depth)

Garnish

- [ ] Additional Oreo crumbs
- [ ] Chocolate shavings

Instructions

1. Place the crushed Oreo cookies and melted butter in a bowl; stir until the crumbs are evenly coated.



2. Divide the crumb mixture among six serving cups, pressing gently to form a compact crust.



3. In a separate bowl, beat the softened cream cheese with sugar, vanilla, and lemon juice until smooth; fold in the whipped topping and cocoa powder if using.



4. Spoon the creamy filling over each crust, smoothing the tops with the back of a spoon.



5 Refrigerate the cups for at least 60 minutes to set.



6 Before serving, garnish with a sprinkle of Oreo crumbs and a few chocolate shavings for visual charm.



Nutrition per serving

280 kcal	5 g	24 g	16 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the cream cheese mixture, or the filling may become dense.
- If you prefer a firmer texture, add a tablespoon of melted chocolate to the filling.
- For a festive touch, drizzle a thin ribbon of caramel sauce just before serving.