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Oreo® and white chocolate cheesecake

Recipe by: Antares



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Easy

Ready in 45 min

Picture by: Antares

This no bake cheesecake has an Oreo® biscuit base with a creamy white chocolate filling. Perfect for any cheesecake lover.

Ingredients

Serves: 6

- 150g Oreo® cookies, with the centre filling put to one side
- 55g butter
- 60g caster sugar
- 80ml double cream
- 150g cream cheese
- 4 squares white chocolate
- 1 extra Oreo® cookie

Preparation method

Prep: 15 min | Extra time: 30 min

1. Crush the Oreo® cookies to crumbs whilst melting down the butter. Mix together and add one tablespoon of the caster sugar. Spread in the bottom of a greased dish and leave in the fridge to chill.
2. Whip the cream until soft peaks and set aside.
3. Beat the cream cheese and remaining sugar together, adding in the Oreo® creme filling. Melt the white chocolate and add to the cream cheese mix. Fold in the whipped cream and mix well.
4. Take the Oreo® base from the fridge and spread the cream and cheese mix on top of the base.
5. Crush the last Oreo® cookie to dust and sprinkle on top. Leave in the fridge for 20 to 30 minutes before serving.

Make it healthier

Leave out the sugar when preparing the base for a lovely bittersweet taste. You can leave out the chocolate altogether by substituting it with a few drops of vanilla flavouring.

Tip

Crush one extra Oreo cookie to dust and mix into the cream cheese mix for an Oreo flavour throughout the cheesecake.

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