

7 ingredient mini oreo cheesecake recipe made in a muffin pan!

Mini Oreo Cheesecakes

yield: 12 MINI CHEESECAKES total time: 30 MINUTES PLUS REFRIGERATION



Ingredients:

- 2 cups oreo crumbs
- 4 tbsp melted butter
- two 8 oz packages cream cheese, softened
- 1/3 cup sugar
- 1 tsp vanilla extract
- 2 eggs, added one at a time
- 1/4 cup oreo crumbs plus 4-5 whole oreos broken into larger pieces (just not crumbs)

Directions:

1. Preheat the oven to 350° F.
2. Line a regular sized muffin pan with 12 muffin liners.
3. In a mixing bowl, combine the oreo crumbs and melted butter until it resembles coarse sand.
4. Put 1 tbsp plus 1 tsp of oreo crumbs in each muffin cup.
5. Use a 1/3 cup (or similar) to press the oreo crumbs down firmly into the pan.
6. Bake the crust for 5 minutes. Remove the pan from the oven and allow it to cool while prepping the cheesecake.
1. In a mixing bowl, beat the cream cheese with an electric mixer until smooth, 2-3 minutes.
2. Beat in the sugar and vanilla extract until smooth.
3. Beat in the eggs, one at a time.
4. Then add the oreos crumbs and larger oreo pieces, mix with a spatula.
5. Place a little more than 2 tbsp of cheesecake batter in each muffin cup.
6. Top the cheesecakes with additional oreo crumbs or larger oreo pieces if desired.
7. Bake for 15-17 minutes or until the center of the cheesecake is only slightly jiggly.
8. Allow the cheesecakes to cool to room temperature then place them in the fridge for at least 2 hours to chill before serving. If refrigerating overnight, loosely cover the cheesecakes in plastic wrap.

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