

No-Bake Oreo Cheesecake

Course: **Cakes**

Servings	Prep time	Cooking time	Total time
8 servings	25 minutes	4 hours	4 hours 25 minutes

Ingredients

For the base

- 300 g (3 cups) Oreo cookies
- 80 g (6 tbsp) melted butter

For the filling

- 200 g ($\frac{3}{4}$ cup) cream cheese
- 250 g (1 cup) Greek yogurt, plain
- 200 g ($\frac{3}{4}$ cup + 1 tbsp) heavy cream
- 50 g ($\frac{1}{2}$ cup) powdered sugar
- 2 tsp vanilla extract
- 1 packet agar agar or 1 sheet gelatin

For the ganache

- 100 g ($\frac{2}{3}$ cup) dark chocolate
- 80 g ($\frac{1}{3}$ cup) heavy cream

For decoration

- Mini Oreos or crushed Oreos

Directions

Prepare the base

- 1 Crush the Oreos (with filling) in a food processor or blender until fine.
- 2 Mix in the melted butter until well combined.
- 3 Press the mixture into the bottom of a 20 cm (8-inch) springform pan.
- 4 Chill in the refrigerator while making the filling.

Make the filling

- 5 In a large bowl, mix cream cheese, Greek yogurt, powdered sugar, and vanilla extract until smooth.
- 6 In another bowl, whip the heavy cream until stiff peaks form.

- 7** Fold the whipped cream gently into the cream cheese mixture.
- 8** Prepare the agar agar or gelatin according to package instructions, then stir into the filling mixture.
- 9** Pour the filling over the Oreo crust and smooth the top. Refrigerate for at least 4 hours or overnight.

Prepare the ganache

- 10** Heat the heavy cream in a small saucepan until it just begins to simmer.
- 11** Pour over the dark chocolate in a bowl. Let sit for 1–2 minutes, then stir until smooth.
- 12** Let cool slightly, then pour over the chilled cheesecake and spread evenly.

Decorate

- 13** Chill again for 30 minutes to set the ganache.
- 14** Top with mini Oreos or crushed Oreos.