



MINI OREO CHEESECAKES

Ingredients

12 Oreo Cookies
1/2 cup crushed Oreos (4 - 5 Oreos)
500g Philadelphia cream cheese
1/2 cup (100g) white sugar
1/2 cup (110g) full fat sour cream
1 tsp vanilla
2 eggs
+ additional Oreos for the top and either cream or chocolate (melted)

How-To

Let your cream cheese come to room temperature.
Preheat your oven to 160 degrees Celsius (325F).
Line 2 x muffin tins with liners and very lightly spray with oil.
Place one Oreo in the base of each muffin liner.
In a bowl, or stand mixer beat the cream cheese until creamy (up to 2 minutes). Scrape down the sides.
Add in the sugar and sour cream, continue to beat until smooth and no lumps remain.
Add in vanilla and eggs. Beat until just combined. Careful not to over-mix the eggs.
Fold in the crushed Oreos.
Evenly pour the cheesecake mixture into each muffin liner.
Bake for 15 - 16 minutes or until the cheesecakes are slightly wobbly when the muffin pan is shaken.
Remove from oven and allow to cool for 30 - 60 minutes, then chill in the fridge for 2 hours minimum.

OPTIONAL: melt chocolate, and create a small disk on top of each mini cheesecake. Crumble extra Oreo on top. Chill until set.

Recipe makes 12 mini cheesecakes.

