

Choco Fever Dream

Mini Oreo Cheesecake Bites – Easy Dessert Snack

15 min Prep time	**15 min** Total time	**12** Servings
Easy Difficulty	**American** Cuisine	**Dessert** Course

Ingredients

Crust

- [ ] 24 Oreo cookies, finely crushed
- [ ] 3 tbsp unsalted butter, melted

Filling

- [ ] 8 oz cream cheese, softened
- [ ] 1/2 cup sweetened condensed milk
- [ ] 1 tsp vanilla extract
- [ ] 1 tbsp lemon juice
- [ ] 1 cup whipped topping
- [ ] Optional: 12 mini Oreo halves for garnish

Instructions

1. Preheat the oven to low heat (just to warm the tins) or set a heat-proof plate on a low stove; this helps the butter melt evenly when mixed.
2. Combine crushed Oreos with melted butter; stir until the mixture looks like wet sand, then press firmly into the bottoms of mini muffin tins.
3. Beat the softened cream cheese until smooth, then whisk in sweetened condensed milk, vanilla, and lemon juice until creamy and glossy.
4. Gently fold in the whipped topping, being careful not to over-mix; spoon the filling over the crusts, smoothing the tops.
5. Top each bite with a mini Oreo half and a light dusting of cocoa powder; chill for at least 2 hours before serving.

Nutrition per serving

150 kcal	3 g	16 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- Do not over-mix the cheese; it can become grainy.
- Press the crust firmly to avoid cracks when unmolding.
- If you like extra chocolate, add a drizzle of melted chocolate before chilling.