Oreo No Bake Cheesecake Slice

Ingredients

3 x Oreo Original Packs 133g, (2 packs finely crushed, 1 pack for topping)

Western Star Unsalted Butter, 65g (melted)

Original Philadelphia Cream Cheese Twin Pack, 500g (room temperature)

CSR Soft Icing Mixture, ½ cup

Method

Step 1

Crush up the 2 packs of Oreos in sandwich bags (or a food processor if preferred), until a fine crumb is formed. Keep some larger chunky pieces if desired. Add in the melted butter & mix to combine.

Step 2

Line a small baking tin with baking paper and add in the crust mixture. Spread and flatten to cover the base of the tin.

Refrigerate for 10-15 minutes.

Step 3

In a food processor or large mixing bowl, add in the cream cheese & icing sugar. Combine until a smooth mixture is formed.

Step 4

Add in more crushed Oreo pieces and stir in to combine. Add the mixture onto the top of the crust once it has been refrigerated. Smooth out into an even layer and add more crushed Oreo pieces on top.

Step 5
Refrigerate for 5 hours. Cut into even slices & serve. *Enjoy!*



Pic for illustration purposes only. Recipe may vary in appearance to pic.