



## INGREDIENTS

21 oreos (15 whole plus 6 coarsely chopped)

16 oz cream cheese, room temp

1/2 cup sugar

1/2 tsp pure vanilla extract

2 large eggs, room temp

1/2 cup sour cream

1/8 tsp salt

## Mini Oreo Cheesecakes

Heat oven to 375° and line 15 muffin cups with paper liners. Put one whole oreo in the bottom of each lined cup and crush the remaining 6 oreos into small pieces, but not crumbs.

With an electric mixer on medium-high speed, beat the cream cheese until smooth. Gradually add the sugar and beat until well mixed.

Beat in the vanilla and eggs, scraping the bowl as needed, until well blended. Lastly beat in the sour cream and salt and then stir in the chopped oreos by hand.

Fill the cups with the batter almost right to the top of the liner. The cheesecakes will not rise, and if anything, they will sink a bit after cooking, so you can fill them all the way up.

Bake for 11 minutes, rotate the tins and bake for another 11 minutes or until the center is set.

Cool completely in the tins on a wire rack then transfer to the fridge and cool in tins for at least 4 hours or overnight. Remove from tins before serving and store leftovers in the fridge for up to a week.

You can also substitute a different cookie such as Golden Oreos, Nilla Wafers or Gingersnaps - yum!

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UNIQUELY YOU