

# Oreo Cheesecake

Cuisine: **Other**  
Food category: **Desserts**



Author: **Chloé Lasseron**

Company: **Retigo**

Program steps

Preheating:

175 °C

1

 Hot air

 100 %

 Termination by time

 00:10 hh:mm

 170 °C

 100 %



2

 Hot air

 100 %

 Termination by time

 00:55 hh:mm

 125 °C

 100 %



| Ingredients - number of portions - 8 |       |      |
|--------------------------------------|-------|------|
| Name                                 | Value | Unit |
| Oreo Cookies                         | 365   | g    |
| butter soft                          | 55    | g    |

| Cheesecake Maker |       |      |
|------------------|-------|------|
| Name             | Value | Unit |
| Cream Cheese     | 900   | g    |
| chicken eggs     | 5     | pcs  |
| powdered sugar   | 200   | g    |
| crème fraîche    | 120   | g    |
| vanilla extract  | 5     | g    |
| Oreo Cookies     | 230   | g    |

Nutrition and allergens

Allergens: , 3, 7, and may contain traces of peanuts and tree nuts, contains wheat, Dairy, milk, soy  
Minerals: Ca, Calcium, Co, Cr, Cu, F, Fe, I, K, Mg, Mn, Na, P, Se, Zn  
Vitamins: A, B, C, D, E, K, Kyselina listová, Vitamin A

| Nutritional value of one portion | Value  |
|----------------------------------|--------|
| Energy                           | 945 kJ |
| Carbohydrate                     | 83.2 g |
| Fat                              | 66 g   |
| Protein                          | 11 g   |
| Water                            | 58.9 g |

Directions

Mix together 20 Oreo cookies and melted butter. Spread the resulting mixture at the bottom of a springform pan and place in the oven.

Blend the cream cheese, eggs, sugar, crème fraîche, vanilla extract, and pieces of Oreo cookies.

Gently pour the mixture over the base and place in the oven.

Let cool for 1 hour and then refrigerate for about 12 hours.