

# Cookies and Cream Cheesecakes

Makes 30 servings:

## Ingredients

42 Oreos: 30 whole, 12 coarsely chopped  
16 oz lowfat cream cheese, softened  
1/2 cup Splenda  
1/4 cup sugar  
1 teaspoon vanilla extract  
4 large eggs, lightly beaten  
2 cups nonfat plain greek yogurt  
1/4 tsp salt



## Instructions

Preheat oven to 275°. Line standard muffin pans with liners. Place 1 whole cookie in the bottom of each liner.

Beat cream cheese at medium speed using an electric mixer. Gradually add the sugar, beating until combined. Beat in vanilla.

Drizzle in eggs, a bit at a time. Beat in sour cream and salt. Stir in chopped cookies by hand.

Divide batter evenly among cookie-lined cups, filling each almost to the top.

Bake, rotating pan halfway through, until filling is set, about 22 minutes.

Nutrition Facts		
Serving Size 64 g		
Amount Per Serving		
Calories	179	Calories from Fat 93
		% Daily Value*
Total Fat	10.4g	16%
Saturated Fat	5.3g	26%
Trans Fat	0.7g	
Cholesterol	50mg	17%
Sodium	236mg	10%
Total Carbohydrates	17.4g	6%
Sugars	13.1g	
Protein	5.4g	
Vitamin A	9%	Vitamin C 0%
Calcium	8%	Iron 4%
Nutrition Grade F		
* Based on a 2000 calorie diet		