



Ingredients:

- 42 Oreos, 30 left whole, and 12 coarsely chopped (even “reduced fat” work!)
- 2 pounds cream cheese, room temperature (I used 1/3 fat)
- 1 cup sugar
- 1 tsp vanilla extract
- 4 large eggs, room temperature, lightly beaten
- 1 cup sour cream (Use light and think of all the calories you’ve saved while you stuff your face with mini cheesecakes)
- “A pinch” of salt

Instructions:

1. Preheat oven to 275 degrees. Line standard muffin tins with paper liners & place 1 whole cookie in the bottom of each.
2. Beat cream cheese with mixer until smooth, scraping down sides of bowl as needed. Gradually add sugar, beat until combined, then add vanilla.
3. Drizzle in eggs, a bit at a time, beating until incorporated. Beat in sour cream and salt. Stir in chopped cookies by hand.
4. Divide batter evenly among cookie-lined cups, filling each almost to the top. Bake about 22 minutes, or until filling is set. Outsides should be stiff, it’s ok if the centers jiggle a little when you tap the pan. Transfer to wire racks to cool completely. Refrigerate uncovered (or they will get condensation on top) at least 4 hours