ONE BITE
MAGAZINE

Special Edition:
One Bite Vegan Food Blogger Awards

Meet our 2019 Overall Winner:
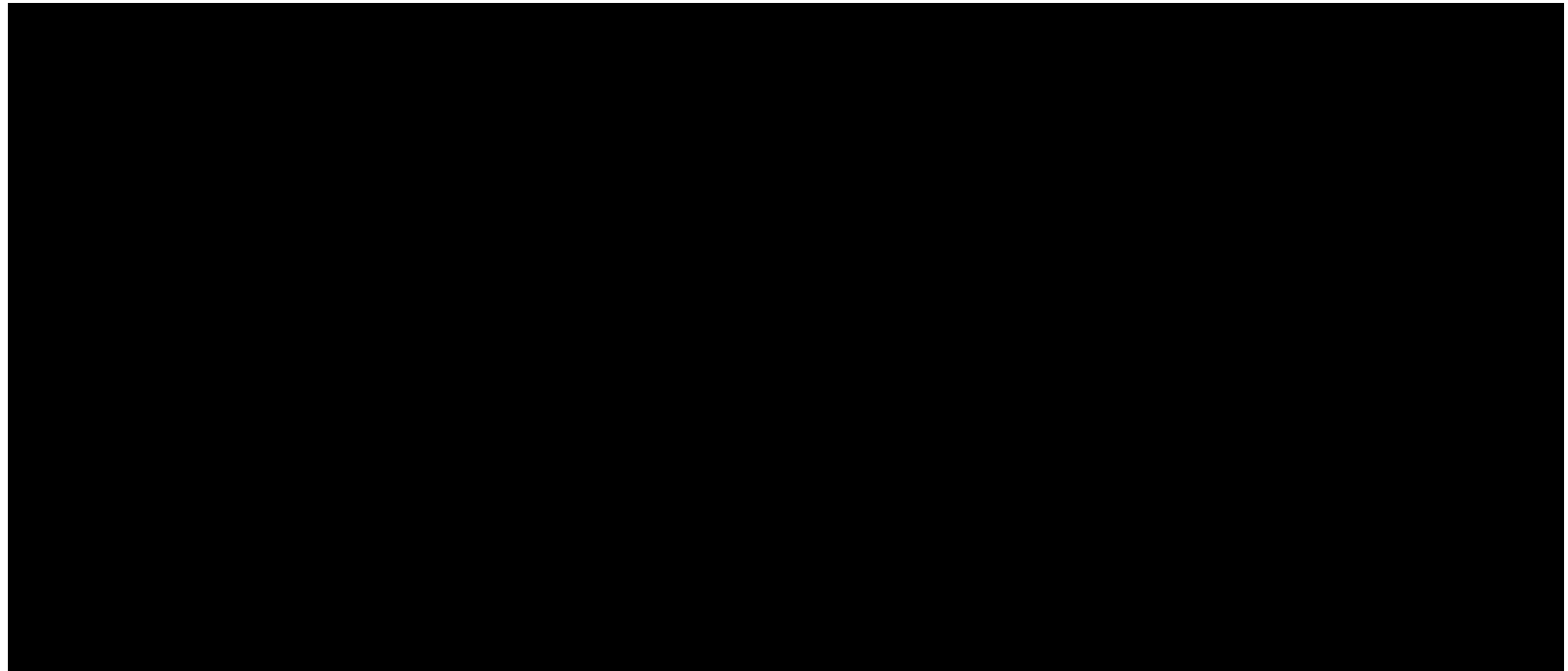*Sam from 'It Doesn't Taste Like Chicken'*

Vegan Eating in LA, California

Win a copy of
Heavenly Vegan Dals and Curries

Vegan Ice Cream & Popsicle Recipes

No Bake Oreo Cheesecake

By Chloe Xmillerx

Servings: 12

Ingredients

For the base:

- 2 154g Packs Oreo cookies (28 cookies)
- 100 g Vegan butter, melted (1/3 cup)

For the filling;

- 280 g Vegan cream cheese (2 + 1/3 cups)
- 125 g Powdered sugar (1 cup)
- 1 Teaspoon Vanilla essence
- 380 g Vegan creme fraiche (1 + 1/2 cups)
- 8 Oreos

For the topping (optional)

- 2 Tablespoons Vegan cream cheese
- 5 Teaspoons Vegan butter
- 125 g Powdered sugar (1 cup)
- 1 Teaspoon Cocoa powder
- 6 Oreos, to top

Instructions

For the base:

1. Line a 9-inch spring form pan with baking paper.

2. Crush the Oreos using a food processor or the back of a rolling pin until they become fine crumbs.

3. Pour over the melted vegan butter and mix until all the crumbs are coated. Spoon this mixture into your pan and press down using your fingers or the back of a spoon then place it in the fridge.

For the filling:

1. Whisk your cream cheese in a bowl until smooth. Add the vanilla extract and powdered sugar then whisk again until everything is combined.

2. Gently fold in the creme fraiche until just combined, being careful not to mix.

3. Roughly crush the Oreos and fold them into your filling mixture. Pour this over your pre-prepared base, then refrigerate for at least 12 hours.

For the chocolate topping:

1. Add the cream cheese, vegan butter, powdered sugar and cocoa powder to a bowl. Mix well until smooth.

2. Scoop the topping into a piping bag and pipe chocolate swirls around the top of the cheesecake. Decorate with Oreos to finish.

3. Cut into slices and enjoy!

About the author...

My name is **Chloe** and I'm the author of Baked By Clo. I've been baking for friends and family here in Scotland ever since I was young. I love nothing more than showing affection through cupcakes. I created Baked By Clo to share my simple recipes that anyone would be able to make. And to help even those with no baking experience to create beautiful vegan desserts.
Check out her website.