



Oreo Cheesecake Dream Cake



1/8th of cake: 169 calories, 7.5g total fat (4g sat. fat), 314mg sodium, 19.5g carbs, 0.5g fiber, 8g sugars, 10.5g protein

Prep: 15 minutes **Cook:** 50 minutes

Cool: 1 hour **Chill:** 3 hours



More: [Dessert Recipes](#), [Vegetarian Recipes](#), [Four or More Servings](#)

Ingredients

1/2 cup reduced-fat cream cheese, room temperature
2 cups light/low-fat ricotta cheese
1/2 cup fat-free plain Greek yogurt
1/2 cup (about 4 large) egg whites or fat-free liquid egg substitute
1/4 cup all-purpose flour
3 tbsp. [Truvia spoonable calorie-free sweetener](#) (or another no-calorie granulated sweetener; see *HG FYI*)
2 tsp. vanilla extract
1 1/2 tsp. lemon juice
1/2 tsp. baking powder
1/4 tsp. salt
10 Oreo Thins (original flavor)

Directions

Preheat oven to 325 degrees. Spray a 9" springform cake pan with nonstick spray. Wrap foil around the bottom of the pan to prevent any condensation from dripping into the oven.

In a large bowl, stir cream cheese until smooth. Add ricotta cheese. With an electric mixer set to medium speed, beat until smooth, 1 - 2 minutes. Continue to beat while gradually adding all remaining ingredients *except* Oreo Thins.

Beat until smooth, another 1 - 2 minutes.

Break 7 Oreo Thins into pieces or roughly chop. Gently fold into the cheesecake mixture. Evenly pour mixture into the cake pan.

Bake until firm and light golden brown, about 50 minutes.

Let cool completely, about 1 hour.

Refrigerate until chilled, at least 3 hours.

Crush or finely chop remaining 3 Oreo Thins, and sprinkle over cheesecake.

Release springform, and slice.

MAKES 8 SERVINGS

HG FYI: [Truvia spoonable calorie-free sweetener](#) is about twice as sweet as sugar. If using a no-calorie granulated sweetener that measures cup-for-cup like sugar *instead* of Truvia, double the amount called for in this recipe.

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