

# Ultimate Oreo Cheesecake

**5** Minutes to the Table

**5** Minutes Hands On

**1 Whisk** Super Easy

## Getting Organized

### EQUIPMENT

Spoon  
Large knife

### 3 MEEZ CONTAINERS

Eli's Original  
Cheesecake  
Oreo Cookie  
Crumbles  
Caramel Sauce

## Good to Know

**Serves 3-4** – This dessert is pretty rich so four people can easily enjoy it together.

Tip: We mix the Oreo crumbles and caramel sauce together in the containers provided to save on cleanup. If you'd rather mix in a larger bowl, go for it!

### **Health Snapshot per serving (serves 4)**

405 Calories, 23g Fat, 44g Carbs, 1g Protein  
16 Smart Points

**Have questions?** The dinner hotline is standing by from 5 to 8 pm at 773.916.6339.

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**1. Make the Oreo Topping**

Pour about half the **Caramel Sauce** into the container with the **Oreo Crumbles** and mix until caramel has coated the cookies completely.

**2. Plate and top the cheesecake**

Remove the **Cheesecake** from the package and place on a serving plate. Spread the **Carmel Cookie Cream Cluster** evenly across the top of the cheesecake. Drizzle the remaining **Caramel Sauce** across the top and sides.

**3. Slice and serve**

Run your knife under hot water for 20 seconds, cut and enjoy!

*Love this recipe? #meezmagic*

**Meez Meals \* 1459 N. Elmwood Avenue \* Evanston \* Illinois**