



♥ RECIPE

No Bake Samoa Cheesecake Recipe

★★★★★ 5 from 1 reviews

Author: Lindsay *Prep Time:* 4 hours *Cook Time:* 0 minutes *Total Time:* 4 hours

Yield: 12-14 Slices *Category:* Dessert *Method:* No Bake *Cuisine:* American

Description

This **No Bake Samoa Cheesecake** is the perfect treat to cure your girl scout cookie cravings. It's full of caramel, cookies, coconut and chocolate – all the wonderful flavors of a Samoa girl scout cookie! And you don't even need any of the actual cookies – so you can make this all year long!

Ingredients

CRUST

- 2 cups Oreo crumbs (from about 20 Oreos, leave filling in the Oreos))
- 1/4 cup butter, melted

FILLING AND TOPPING

- 1 cup coconut flakes, divided
- 24 oz cream cheese, softened
- 1/2 cup sugar
- 1/4 cup brown sugar
- 1 tsp vanilla extract
- 1/2 tsp coconut extract
- 1 cup vanilla wafers, broken into pieces
- 1/2 cup caramel sauce, divided (I use [Smucker's Caramel Sundae Syrup](#))
- 8 oz cool whip (or homemade whipped cream)
- 1/4 cup mini choc chips for topping
- additional caramel sauce for topping
- chocolate sauce for topping (I use [Smucker's Chocolate Sundae Syrup](#))

Instructions

1. Spread coconut onto a baking sheet covered with parchment paper. Bake at 325 degrees for 5-10 minutes, or until lightly toasted. Set aside to cool.
2. Combine Oreo crumbs and melted butter and press into the bottom of a greased 9 inch springform pan.
3. Combine cream cheese, sugars and extracts in a large bowl and mix until smooth.
4. Fold in 3/4 cup of coconut flakes, vanilla wafer pieces and 1/4 cup caramel sauce into cream cheese mixture.
5. Add Cool Whip to cream cheese mixture and stir until combined.
6. Add batter to crust in 3 parts, adding a little more of the caramel sauce each time until you've used all of the caramel. Use a knife to swirl caramel around. Be careful to not put the knife through the crust.
7. Smooth out the top of the cheesecake.
8. Top cheesecake with remaining 1/4 cup coconut flakes, mini chocolate chips, chocolate sauce and caramel sauce.
9. Refrigerate until firm, 4-5 hours.

Nutrition Facts

Serving Size 1 Slice

Serves 14

Amount Per Serving

Calories

551

Keywords: no bake cheesecake, no bake cheesecake recipe, easy no bake cheesecake, no bake chocolate cheesecake, chocolate cheesecake recipe, caramel cheesecake, coconut cheesecake