



WHATSheATE



Crème de Menthe Cheesecake

READY IN



540 min.

SERVINGS



10

CALORIES



656 kcal

DESSERT

Ingredients

- ☐ 24 crème-filled chocolate sandwich cookies
- ☐ 24 oz cream cheese softened
- ☐ 0.3 cup crème de cassis liqueur white
- ☐ 3 eggs
- ☐ 10 drops drop natural food coloring green
- ☐ 6 oz semi chocolate chips
- ☐ 0.8 cup sugar
- ☐ 0.3 cup whipping cream
- ☐ 0.8 cup whipping cream

Equipment

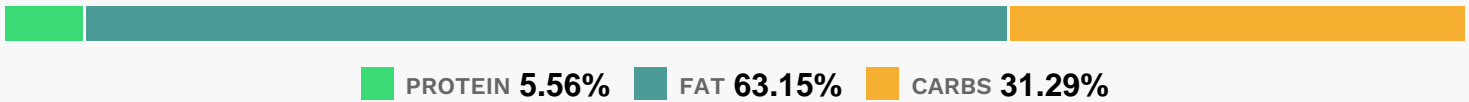
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ microwave
- ☐ spatula
- ☐ springform pan
- ☐ rolling pin
- ☐ measuring cup

Directions

- ☐ Heat oven to 350F. Wrap outside bottom and side of 9-inch springform pan with heavy-duty foil to prevent leaking. Spray inside bottom and side of pan with cooking spray.
- ☐ Place 16 of the cookies in large resealable food-storage plastic bag; seal bag and crush with rolling pin. Press 1 1/2 cups cookie crumbs in bottom of pan.
- ☐ Bake 10 to 12 minutes or until set. Reduce oven temperature to 300F. Cool crust 10 minutes.
- ☐ In large bowl, beat cream cheese and sugar with electric mixer on medium speed until smooth. Beat in eggs, one at a time, just until blended. Beat in 3/4 cup whipping cream, the crme de menthe and food color just until blended.
- ☐ Pour over crust.
- ☐ Bake 60 to 65 minutes or until edge of cheesecake is set at least 2 inches from edge of pan but center still jiggles slightly. Turn oven off; open oven door at least 4 inches.
- ☐ Let cheesecake remain in oven 30 minutes. Run small metal spatula around edge of pan to loosen cheesecake. Cool in pan on cooling rack 30 minutes. Refrigerate at least 6 hours or overnight.

- ☐ Run small metal spatula around edge of pan; carefully remove side of pan.
- ☐ Place chocolate chips in small heatproof bowl. In 1-cup microwavable measuring cup, microwave 1/3 cup whipping cream on High about 1 minute or until hot.
- ☐ Pour over chocolate chips.
- ☐ Let stand 2 minutes; stir until smooth.
- ☐ Spread glaze over cheesecake. Coarsely crush remaining 8 cookies; sprinkle over cheesecake. Store covered in refrigerator.

Nutrition Facts



Properties

Glycemic Index:9.71, Glycemic Load:11.49, Inflammation Score:-7, Nutrition Score:11.515217405298%

Nutrients (% of daily need)

Calories: 656.43kcal (32.82%), Fat: 46.05g (70.85%), Saturated Fat: 25.46g (159.14%), Carbohydrates: 51.34g (17.11%), Net Carbohydrates: 49.15g (17.87%), Sugar: 38.75g (43.06%), Cholesterol: 147.98mg (49.33%), Sodium: 353.24mg (15.36%), Alcohol: 1.76g (100%), Alcohol %: 1.28% (100%), Caffeine: 16.07mg (5.36%), Protein: 9.12g (18.24%), Vitamin A: 1373.14IU (27.46%), Iron: 4.9mg (27.24%), Manganese: 0.44mg (21.75%), Vitamin B2: 0.34mg (20.29%), Selenium: 13.72µg (19.6%), Phosphorus: 184.9mg (18.49%), Copper: 0.34mg (16.94%), Magnesium: 52.99mg (13.25%), Vitamin E: 1.77mg (11.82%), Vitamin K: 11.41µg (10.87%), Calcium: 107.15mg (10.72%), Fiber: 2.2g (8.78%), Potassium: 296.66mg (8.48%), Zinc: 1.24mg (8.27%), Vitamin B5: 0.79mg (7.93%), Folate: 30.93µg (7.73%), Vitamin B1: 0.09mg (5.88%), Vitamin B12: 0.34µg (5.65%), Vitamin B3: 0.98mg (4.9%), Vitamin D: 0.68µg (4.51%), Vitamin B6: 0.08mg (4.1%)