



Crème de Menthe Cheesecake

READY IN



540 min.

SERVINGS



10

CALORIES



596 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

Equipment

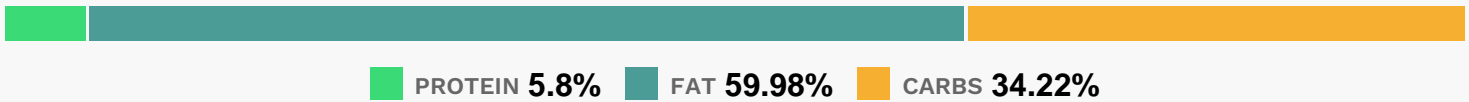
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ wire rack
- ☐ hand mixer
- ☐ aluminum foil
- ☐ ziploc bags
- ☐ microwave
- ☐ spatula
- ☐ springform pan
- ☐ rolling pin
- ☐ measuring cup

Directions

- ☐ Heat oven to 350°F. 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 300°F. 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 crème 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:10.779999953087%

Nutrients (% of daily need)

Calories: 595.74kcal (29.79%), Fat: 39.61g (60.93%), Saturated Fat: 21.36g (133.48%), Carbohydrates: 50.83g (16.94%), Net Carbohydrates: 48.64g (17.69%), Sugar: 38.23g (42.48%), Cholesterol: 127.81mg (42.6%), Sodium: 348.42mg (15.15%), Alcohol: 1.76g (100%), Alcohol %: 1.43% (100%), Caffeine: 16.07mg (5.36%), Protein: 8.61g (17.23%), Iron: 4.89mg (27.14%), Vitamin A: 1110.74IU (22.21%), Manganese: 0.43mg (21.74%), Selenium: 13.18µg (18.83%), Vitamin B2: 0.31mg (18.32%), Phosphorus: 174.55mg (17.45%), Copper: 0.34mg (16.84%), Magnesium: 51.74mg (12.93%), Vitamin E: 1.61mg (10.72%), Vitamin K: 10.84µg (10.32%), Calcium: 95.37mg (9.54%), Fiber: 2.2g (8.78%), Potassium: 279.7mg (7.99%), Zinc: 1.2mg (7.98%), Folate: 30.21µg (7.55%), Vitamin B5: 0.75mg (7.48%), Vitamin B1: 0.08mg (5.65%), Vitamin B12: 0.31µg (5.17%), Vitamin B3: 0.97mg (4.84%), Vitamin B6: 0.08mg (3.79%), Vitamin D: 0.39µg (2.61%)