



Crème de Menthe Cheesecake

READY IN



360 min.

SERVINGS



16

CALORIES



360 kcal

DESSERT

Ingredients

- ☐ 1.8 cups cookie crumbs (from 9-oz. pkg.)
- ☐ 0.3 cup butter melted
- ☐ 24 oz cream cheese softened
- ☐ 0.8 cup sugar
- ☐ 3 eggs
- ☐ 0.8 cup whipping cream
- ☐ 0.3 cup crème de cassis liqueur green
- ☐ 0.5 cup whipping cream
- ☐ 1 tablespoon powdered sugar

- ☐ 8 round chocolate-covered creamy mints green coarsely chopped thin

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ hand mixer
- ☐ springform pan

Directions

- ☐ Heat oven to 300°F. In medium bowl, combine crust ingredients; mix well. Press in bottom and up sides of ungreased 9-inch springform pan.
- ☐ Beat cream cheese in large bowl with electric mixer at medium speed until fluffy. Gradually add sugar, beating until smooth.
- ☐ Add eggs, 1 at a time, beating well after each addition. Stir in 3/4 cup whipping cream and crème de menthe until well blended.
- ☐ Pour into crust-lined pan.
- ☐ Bake at 300°F. for 60 to 70 minutes or until edges are set but center still jiggles slightly when gently shaken. Turn oven off; open oven door at least 4 inches.
- ☐ Let cheesecake sit in oven for 30 minutes or until center is set.
- ☐ Remove cheesecake from oven. Cool in pan on wire rack for 1 hour or until completely cooled. Cover; refrigerate at least 3 hours before serving.
- ☐ Just before serving, carefully run knife around sides of pan to loosen; remove sides of pan. In small bowl, beat 1/2 cup whipping cream and powdered sugar until stiff peaks form. Pipe or spoon whipped cream around edge of cheesecake.
- ☐ Garnish with chopped mints. Store in refrigerator.

Nutrition Facts



 PROTEIN **5.39%**  FAT **70.53%**  CARBS **24.08%**

Properties

Glycemic Index:13.19, Glycemic Load:11.55, Inflammation Score:-5, Nutrition Score:4.5904347436584%

Nutrients (% of daily need)

Calories: 359.82kcal (17.99%), Fat: 28.08g (43.2%), Saturated Fat: 15.98g (99.86%), Carbohydrates: 21.57g (7.19%), Net Carbohydrates: 21.42g (7.79%), Sugar: 16.18g (17.97%), Cholesterol: 102.28mg (34.09%), Sodium: 212.23mg (9.23%), Alcohol: 1.1g (100%), Alcohol %: 1.42% (100%), Protein: 4.83g (9.65%), Vitamin A: 987.02IU (19.74%), Vitamin B2: 0.21mg (12.23%), Selenium: 7.54µg (10.76%), Phosphorus: 80.69mg (8.07%), Vitamin E: 0.97mg (6.48%), Calcium: 60.56mg (6.06%), Vitamin B5: 0.45mg (4.53%), Folate: 17.41µg (4.35%), Vitamin B1: 0.06mg (3.71%), Vitamin B12: 0.2µg (3.38%), Iron: 0.57mg (3.17%), Vitamin D: 0.46µg (3.08%), Vitamin K: 2.96µg (2.82%), Zinc: 0.42mg (2.82%), Manganese: 0.06mg (2.79%), Potassium: 95.85mg (2.74%), Vitamin B6: 0.05mg (2.61%), Vitamin B3: 0.42mg (2.09%), Magnesium: 7.72mg (1.93%), Copper: 0.03mg (1.46%)