



Crushed-Peppermint Cheesecake

READY IN



45 min.

SERVINGS



16

CALORIES



359 kcal

DESSERT

Ingredients

- ☐ 3 tablespoons butter melted
- ☐ 12 ounces crème-filled chocolate sandwich cookies such as oreos, broken into pieces
- ☐ 1.5 pounds cream cheese at room temperature
- ☐ 4 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 0.3 cup peppermint candies crushed
- ☐ 0.5 teaspoon peppermint extract
- ☐ 0.5 teaspoon salt
- ☐ 0.3 cup cream sour

- ☐ 0.8 cup sugar
- ☐ 1 teaspoon vanilla

Equipment

- ☐ bowl
- ☐ frying pan
- ☐ paper towels
- ☐ oven
- ☐ knife
- ☐ wire rack
- ☐ blender
- ☐ ziploc bags
- ☐ springform pan
- ☐ rolling pin

Directions

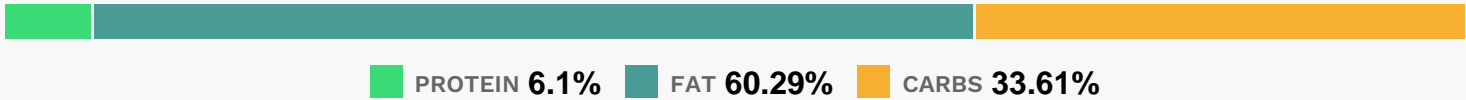
- ☐ Place cookies in a heavy zip-lock plastic bag and crush with a rolling pin.
- ☐ Pour into a buttered 9-inch round springform pan and pour melted butter over crumbs; mix to coat, then press evenly over bottom and about 1/2 inch up sides of pan.
- ☐ Bake in a 300 oven until crust is slightly darker and looks a bit dry, about 10 minutes (leave oven on).
- ☐ Meanwhile, in a bowl, with a mixer on medium speed, beat cream cheese and sugar until well blended. Beat in sour cream.
- ☐ Add eggs one at a time, beating to blend after each addition. Beat in flour, vanilla, peppermint extract, and salt until smooth.
- ☐ Pour cream cheese mixture into pan over baked crust.
- ☐ Bake until edges are just golden and center jiggles slightly when pan is gently shaken, about 1 hour. Run a knife around edge of pan rim.
- ☐ Place pan on a wire rack and cool cheesecake completely in pan. Cover and chill until cold, at least 4 hours or up to 2 days. Run a knife around rim again, then release rim. If any liquid has

pooled on surface of cheesecake, blot dry gently with a paper towel.

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Decorate top of cake with crushed peppermint candy, pressing it in gently with your hands.

Nutrition Facts



Properties

Glycemic Index:13.88, Glycemic Load:7.7, Inflammation Score:-4, Nutrition Score:5.9813043159311%

Nutrients (% of daily need)

Calories: 358.88kcal (17.94%), Fat: 24.54g (37.75%), Saturated Fat: 13.43g (83.94%), Carbohydrates: 30.77g (10.26%), Net Carbohydrates: 30.13g (10.95%), Sugar: 22.66g (25.18%), Cholesterol: 92.34mg (30.78%), Sodium: 325.88mg (14.17%), Alcohol: 0.13g (100%), Alcohol %: 0.17% (100%), Protein: 5.59g (11.18%), Iron: 2.87mg (15.92%), Vitamin A: 726.38IU (14.53%), Vitamin B2: 0.21mg (12.61%), Selenium: 8.72µg (12.45%), Phosphorus: 92.36mg (9.24%), Manganese: 0.16mg (8.01%), Vitamin E: 1.09mg (7.24%), Vitamin K: 7.01µg (6.68%), Calcium: 65.06mg (6.51%), Folate: 24.05µg (6.01%), Vitamin B5: 0.5mg (4.98%), Copper: 0.09mg (4.49%), Vitamin B1: 0.06mg (4.3%), Magnesium: 15.93mg (3.98%), Potassium: 129.45mg (3.7%), Zinc: 0.54mg (3.59%), Vitamin B12: 0.21µg (3.43%), Vitamin B3: 0.66mg (3.31%), Fiber: 0.64g (2.57%), Vitamin B6: 0.05mg (2.5%), Vitamin D: 0.22µg (1.47%)