Double-Chocolate Peppermint Cheesecake

READY IN	SERVINGS	CALORIES
570 min.	16	622 kcal

DESSERT

Ingredients

- [ ] 1.5 cups chocolate wafer crumbs (32 cookies)
- [ ] 0.3 cup butter melted
- [ ] 2 tablespoons sugar
- [ ] 32 oz cream cheese softened
- [ ] 0.3 cup sugar
- [ ] 14 oz condensed milk sweetened canned (not evaporated)
- [ ] 0.3 cup whipping cream
- [ ] 2 tablespoons flour all-purpose
- [ ] 2 teaspoons vanilla

- [ ] 3 eggs
- [ ] 0.8 cup whipping cream
- [ ] 1.5 cups semi chocolate chips
- [ ] 12 oz peppermint candies soft crushed
- [ ] 1 serving candy coating disks store-bought

Equipment

- [ ] bowl
- [ ] frying pan
- [ ] oven
- [ ] wire rack
- [ ] hand mixer
- [ ] aluminum foil
- [ ] microwave
- [ ] spatula
- [ ] springform pan

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. In small bowl, mix crust ingredients. Press firmly in bottom of pan.
- [ ] Bake 10 minutes. Reduce oven temperature to 300°F. Cool crust 10 minutes.
- [ ] Meanwhile, in large bowl, beat cream cheese and 1/4 cup sugar with electric mixer on medium-high speed until light and fluffy. Gradually add condensed milk, beating just until blended.
- [ ] Add 1/3 cup whipping cream, the flour and vanilla; beat just until blended.
- [ ] Add eggs, one at a time, beating just until blended.
- [ ] Pour over crust.
- [ ] Bake 1 hour 15 minutes to 1 hour 25 minutes or until edge of cheesecake is set at least 2 inches from edge of pan but center of cheesecake still jiggles slightly when moved. 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 cheesecake; carefully remove foil and side of pan.

- ☐ Place cheesecake on serving plate. In medium microwavable bowl, microwave 3/4 cup whipping cream on High 1 minute or until hot.

- ☐ Add chocolate chips; stir until chocolate is melted and mixture is smooth.

- ☐ Pour ganache over cheesecake; smooth ganache with spatula.

- ☐ Let stand 10 minutes. Gently press crushed peppermint sticks into side of cheesecake. Cover; refrigerate any remaining cheesecake.

- ☐ Garnish with peppermint bark, if desired.

Nutrition Facts

PROTEIN 5.64%   **FAT 56.44%**   **CARBS 37.92%**
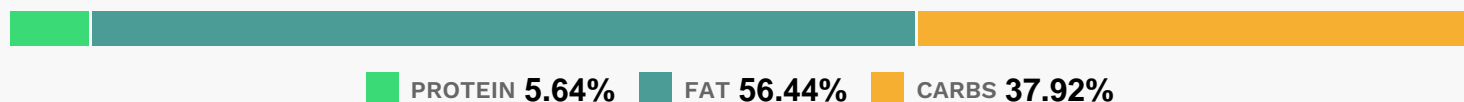
Properties

Glycemic Index:29.54, Glycemic Load:30.51, Inflammation Score:-7, Nutrition Score:9.6634783382001%

Nutrients (% of daily need)

Calories: 622.39kcal (31.12%), Fat: 39.14g (60.21%), Saturated Fat: 22.78g (142.41%), Carbohydrates: 59.17g (19.72%), Net Carbohydrates: 57.43g (20.89%), Sugar: 45.34g (50.38%), Cholesterol: 123.45mg (41.15%), Sodium: 311.13mg (13.53%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Caffeine: 15.56mg (5.19%), Protein: 8.8g (17.6%), Vitamin A: 1207.47IU (24.15%), Phosphorus: 208.74mg (20.87%), Vitamin B2: 0.34mg (20.29%), Selenium: 13.96µg (19.94%), Manganese: 0.31mg (15.73%), Calcium: 155.51mg (15.55%), Copper: 0.28mg (14.14%), Magnesium: 49.27mg (12.32%), Iron: 1.8mg (10.03%), Potassium: 313.98mg (8.97%), Zinc: 1.23mg (8.23%), Vitamin B5: 0.78mg (7.76%), Fiber: 1.73g (6.93%), Vitamin E: 1.02mg (6.8%), Vitamin B12: 0.38µg (6.32%), Vitamin B1: 0.08mg (5.08%), Folate: 19.11µg (4.78%), Vitamin B6: 0.08mg (3.79%), Vitamin K: 3.6µg (3.43%), Vitamin D: 0.47µg (3.15%), Vitamin B3: 0.62mg (3.1%)