



Double-Chocolate Peppermint Cheesecake

READY IN



570 min.

SERVINGS



16

CALORIES



545 kcal

DESSERT

Ingredients

- ☐ 16 servings candy coating disks store-bought
- ☐ 0.3 cup butter melted
- ☐ 12 oz celery stalks soft crushed
- ☐ 1.5 cups chocolate wafer crumbs (32 cookies)
- ☐ 32 oz cream cheese softened
- ☐ 3 eggs
- ☐ 2 tablespoons flour all-purpose
- ☐ 1.5 cups semi chocolate chips
- ☐ 0.3 cup sugar

- ☐ 2 tablespoons sugar
- ☐ 14 oz condensed milk sweetened canned (not evaporated)
- ☐ 2 teaspoons vanilla
- ☐ 0.3 cup whipping cream
- ☐ 0.8 cup whipping cream

Equipment

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

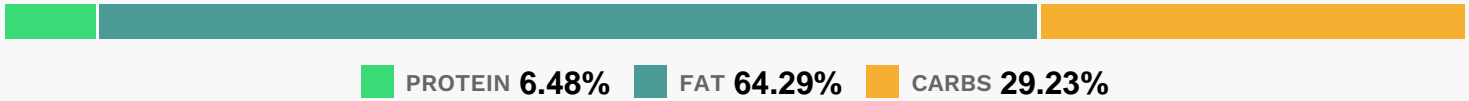
Directions

- ☐ 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. In small bowl, mix crust ingredients. Press firmly in bottom of pan.
- ☐ Bake 10 minutes. Reduce oven temperature to 300F. 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



Properties

Glycemic Index:27.17, Glycemic Load:16.52, Inflammation Score:-7, Nutrition Score:10.554347732793%

Flavonoids

Apigenin: 0.61mg, Apigenin: 0.61mg, Apigenin: 0.61mg, Apigenin: 0.61mg Luteolin: 0.22mg, Luteolin: 0.22mg, Luteolin: 0.22mg, Luteolin: 0.22mg Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg, Kaempferol: 0.05mg Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg, Quercetin: 0.08mg

Nutrients (% of daily need)

Calories: 544.61kcal (27.23%), Fat: 39.44g (60.68%), Saturated Fat: 23.06g (144.14%), Carbohydrates: 40.35g (13.45%), Net Carbohydrates: 38.28g (13.92%), Sugar: 31.93g (35.48%), Cholesterol: 123.45mg (41.15%), Sodium: 328.41mg (14.28%), Alcohol: 0.17g (100%), Alcohol %: 0.13% (100%), Caffeine: 15.56mg (5.19%), Protein: 8.95g (17.89%), Vitamin A: 1302.93IU (26.06%), Phosphorus: 213.84mg (21.38%), Vitamin B2: 0.36mg (21.01%), Selenium: 14.05µg (20.07%), Manganese: 0.34mg (16.82%), Calcium: 164.02mg (16.4%), Copper: 0.29mg (14.52%), Magnesium: 51.61mg (12.9%), Potassium: 369.27mg (10.55%), Iron: 1.85mg (10.26%), Vitamin K: 9.83µg (9.36%), Zinc: 1.26mg (8.41%), Fiber: 2.07g (8.29%), Vitamin B5: 0.83mg (8.28%), Vitamin E: 1.08mg (7.18%), Folate: 26.76µg (6.69%), Vitamin B12: 0.38µg (6.32%), Vitamin B1: 0.08mg (5.38%), Vitamin B6: 0.09mg (4.58%), Vitamin B3: 0.69mg (3.44%), Vitamin D: 0.47µg (3.15%), Vitamin C: 1.4mg (1.7%)