



Layered Peppermint Cheesecake

 Popular

READY IN



510 min.

SERVINGS



12

CALORIES



891 kcal

DESSERT

Ingredients

- ☐ 12 servings garnishes: chocolate curls white
- ☐ 24 oz cream cheese softened
- ☐ 2 large eggs
- ☐ 3 large eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 0.7 cup peppermint candies hard crushed
- ☐ 0.3 teaspoon peppermint extract
- ☐ 1.5 cups cup heavy whipping cream sour

- ☐ 8 oz cup heavy whipping cream sour
- ☐ 0.5 cup sugar
- ☐ 0.7 cup sugar
- ☐ 2 tablespoons butter unsalted softened
- ☐ 2 teaspoons vanilla extract
- ☐ 0.3 cup vegetable oil
- ☐ 2 cups whipping cream
- ☐ 18.3 oz duncan hines classic decadent cake mix white
- ☐ 1 cup chocolate morsels white

Equipment

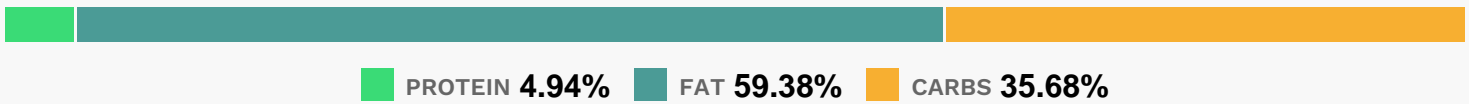
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ whisk
- ☐ plastic wrap
- ☐ hand mixer
- ☐ aluminum foil

Directions

- ☐ Prepare Peppermint Cheesecake
- ☐ Layers: Preheat oven to 32
- ☐ Line bottom and sides of 2 (8-inch) round cake pans with aluminum foil, allowing 2 to 3 inches to extend over sides; lightly grease foil. Beat cream cheese, 1/2 cup sugar, and 2 Tbsp. butter at medium speed with an electric mixer 1 to 2 minutes or until creamy and smooth.
- ☐ Add 3 eggs, 1 at a time, beating until blended after each addition.
- ☐ Add flour and next 3 ingredients, beating until blended. Fold in candies.
- ☐ Pour batter into prepared pans.
- ☐ Place cake pans in a large pan; add water to pan to depth of 1 inch.

- ☐ Bake at 325 for 25 minutes or until set.
- ☐ Remove from oven to wire racks; cool completely in pans (about 1 hour). Cover cheesecakes (do not remove from pans), and freeze 4 to 6 hours or until frozen solid. Lift frozen cheesecakes from pans, using foil sides as handles. Gently remove foil from cheesecakes. Wrap in plastic wrap, and return to freezer until ready to assemble cake.
- ☐ Prepare Sour Cream Cake
- ☐ Layers: Preheat oven to 35
- ☐ Beat cake mix, next 3 ingredients, and 1/2 cup water at low speed with an electric mixer 30 seconds or just until moistened; beat at medium speed 2 minutes. Spoon batter into 3 greased and floured 8-inch round cake pans.
- ☐ Bake at 350 for 15 to 20 minutes or until a wooden pick inserted in center comes out clean. Cool in pans on wire racks 10 minutes; remove from pans to wire racks, and cool completely (about 1 hour).
- ☐ Prepare White Chocolate Mousse Frosting: Cook 2/3 cup sugar and 1/4 cup water in a small saucepan over medium-low heat, stirring often, 3 to 4 minutes or until sugar is dissolved.
- ☐ Add morsels; cook, stirring constantly, 2 to 3 minutes or until chocolate is melted and smooth.
- ☐ Remove from heat. Cool to room temperature (about 30 minutes), whisking occasionally.
- ☐ Beat cream and 2 tsp. vanilla at high speed with an electric mixer 1 to 2 minutes or until soft peaks form. Gradually fold white chocolate mixture into whipped cream mixture, folding until mixture reaches spreading consistency.
- ☐ Place 1 cake layer on a cake stand or plate. Top with 1 frozen cheesecake layer. Top with second cake layer and remaining cheesecake layer. Top with remaining cake layer.
- ☐ Spread top and sides of cake with frosting. Chill until ready to serve.
- ☐ Garnish, if desired.

Nutrition Facts



Properties

Glycemic Index:37.68, Glycemic Load:27.88, Inflammation Score:-7, Nutrition Score:12.649565318356%

Nutrients (% of daily need)

Calories: 890.55kcal (44.53%), Fat: 59.47g (91.5%), Saturated Fat: 31.92g (199.48%), Carbohydrates: 80.38g (26.79%), Net Carbohydrates: 79.86g (29.04%), Sugar: 58.55g (65.05%), Cholesterol: 215.87mg (71.96%), Sodium: 545.92mg (23.74%), Alcohol: 0.26g (100%), Alcohol %: 0.12% (100%), Protein: 11.14g (22.29%), Vitamin A: 1816.74IU (36.33%), Phosphorus: 334.12mg (33.41%), Vitamin B2: 0.52mg (30.85%), Selenium: 18.96µg (27.09%), Calcium: 266.17mg (26.62%), Vitamin K: 17.07µg (16.25%), Vitamin E: 2.32mg (15.48%), Folate: 51.78µg (12.95%), Vitamin B5: 1.13mg (11.27%), Vitamin B1: 0.15mg (9.8%), Vitamin B12: 0.56µg (9.36%), Iron: 1.42mg (7.88%), Potassium: 273.2mg (7.81%), Zinc: 1.12mg (7.49%), Vitamin D: 1.09µg (7.24%), Vitamin B3: 1.32mg (6.59%), Vitamin B6: 0.12mg (6.08%), Manganese: 0.11mg (5.71%), Magnesium: 21.96mg (5.49%), Copper: 0.09mg (4.26%), Fiber: 0.52g (2.08%)