



Mint Chocolate Cheesecake

READY IN



535 min.

SERVINGS



16

CALORIES



327 kcal

DESSERT

Ingredients

- ☐ 16 servings chocolate curls for garnish
- ☐ 20 chocolate wafers such as nabisco famous
- ☐ 8 ounces cream cheese at room temperature
- ☐ 0.3 cup crème de cassis liqueur white (see Cook's Note)
- ☐ 2 large eggs at room temperature
- ☐ 3 drops natural food coloring green
- ☐ 1 pinch salt fine
- ☐ 8 ounces bittersweet chocolate finely chopped
- ☐ 1.5 cups cup heavy whipping cream sour divided

- ☐ 1.3 cups sugar divided
- ☐ 3 tablespoons sugar
- ☐ 3 tablespoons butter unsalted melted

Equipment

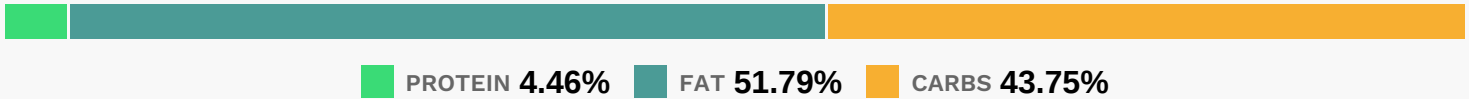
- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ sauce pan
- ☐ oven
- ☐ baking pan
- ☐ aluminum foil
- ☐ microwave

Directions

- ☐ For the crust: Preheat oven to 350 degrees F. Spray an 8-inch square metal baking pan with nonstick spray and line with foil.
- ☐ Pulse the cookies in a food processor with the butter, sugar, and salt to make a fine crust. Evenly press the crust into the prepared pan taking care to cover the bottom completely.
- ☐ Bake until the crust sets, about 15 minutes.
- ☐ Put the chocolate in a medium microwave-safe bowl; heat at 75 percent power until softened, about 2 minutes. Stir, and continue to microwave until completely melted, up to 2 minutes more. (Alternatively, put the chocolate in a heatproof bowl. Bring a saucepan filled with an inch or so of water to a very slow simmer; set the bowl over, but not touching, the water, and stir occasionally until melted and smooth.)
- ☐ Blend the cream cheese, 2/3 cup of the sugar, and 1/2 cup of the sour cream together in the food processor until smooth. Scrape down the sides, as needed.
- ☐ Add the eggs and melted chocolate then pulse until just incorporated and smooth.
- ☐ Pour the filling evenly over the crust and bake until the filling puffs slightly around the edges and just set in the center, about 20 minutes.

- ☐ Mix the remaining cup of sour cream and 2/3 cup sugar with the creme de menthe and food coloring, if using. Carefully, spoon the mixture over the top of the chocolate and gently spread into an even layer.
- ☐ Bake until topping becomes glossy but is still a bit loose, about 15 minutes more. (The topping will set when cooled.) Cool on a rack. Cover and refrigerate for at least 2 hours or overnight.
- ☐ Lift cheesecake out of the pan, cut into 2-inch squares, and top with chocolate curls.

Nutrition Facts



Properties

Glycemic Index:13.54, Glycemic Load:15.99, Inflammation Score:-4, Nutrition Score:5.0626086819431%

Nutrients (% of daily need)

Calories: 326.91kcal (16.35%), Fat: 18.73g (28.82%), Saturated Fat: 10.25g (64.04%), Carbohydrates: 35.61g (11.87%), Net Carbohydrates: 34.14g (12.41%), Sugar: 30.08g (33.42%), Cholesterol: 56.99mg (19%), Sodium: 108.17mg (4.7%), Alcohol: 1.1g (100%), Alcohol %: 1.55% (100%), Caffeine: 13.8mg (4.6%), Protein: 3.63g (7.26%), Manganese: 0.26mg (13.06%), Copper: 0.24mg (11.99%), Phosphorus: 93.91mg (9.39%), Magnesium: 34.92mg (8.73%), Vitamin A: 432.54IU (8.65%), Selenium: 5.79µg (8.27%), Iron: 1.41mg (7.85%), Vitamin B2: 0.13mg (7.6%), Fiber: 1.47g (5.88%), Calcium: 51.58mg (5.16%), Zinc: 0.71mg (4.75%), Potassium: 157.09mg (4.49%), Vitamin B5: 0.33mg (3.26%), Vitamin E: 0.47mg (3.16%), Vitamin B12: 0.17µg (2.84%), Folate: 9.11µg (2.28%), Vitamin B1: 0.03mg (2.02%), Vitamin K: 2.1µg (2%), Vitamin B3: 0.38mg (1.9%), Vitamin B6: 0.04mg (1.82%), Vitamin D: 0.16µg (1.1%)