



Peppermint Bark Cheesecake

READY IN



395 min.

SERVINGS



35

CALORIES



211 kcal

DESSERT

Ingredients

- 30 starlight mints divided
- 4 oz baker's chocolate white melted
- 3 Tbsp butter melted
- 32 oz philadelphia cream cheese softened
- 4 eggs
- 0.3 tsp peppermint extract
- 4 oz baker's semi-sweet chocolate divided
- 1 cup sugar
- 1.5 cups vanilla creme-filled chocolate sandwich cookies crushed finely

2 cups cool whip whipped topping thawed

Equipment

bowl

frying pan

oven

knife

blender

springform pan

Directions

Heat oven to 325F.

Mix cookie crumbs and butter until blended; press onto bottom of 9-inch springform pan.

Bake 10 min.

Meanwhile, crush 25 mints. Beat cream cheese and sugar in large bowl with mixer until blended.

Add eggs, 1 at a time, mixing on low speed after each just until blended.

Add white chocolate, crushed mints and extract; mix just until blended. Chop half the semi-sweet chocolate; stir into batter.

Pour over crust.

Bake 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Meanwhile, crush remaining mints; chop remaining semi-sweet chocolate.

Spread cheesecake with 1 cup COOL WHIP just before serving. Drop remaining COOL WHIP in dollops around edge of cheesecake.

Sprinkle remaining crushed mints and chopped chocolate over center of cheesecake.

Nutrition Facts



PROTEIN 5.88% **FAT 62.19%** **CARBS 31.93%**

Properties

Glycemic Index:6.2, Glycemic Load:5.71, Inflammation Score:-3, Nutrition Score:3.3204347810344%

Nutrients (% of daily need)

Calories: 210.82kcal (10.54%), Fat: 14.84g (22.83%), Saturated Fat: 8.48g (52.99%), Carbohydrates: 17.15g (5.72%), Net Carbohydrates: 16.66g (6.06%), Sugar: 14.05g (15.61%), Cholesterol: 48.46mg (16.15%), Sodium: 129.79mg (5.64%), Alcohol: 0.01g (100%), Alcohol %: 0.02% (100%), Caffeine: 3.13mg (1.04%), Protein: 3.16g (6.31%), Vitamin A: 411.57IU (8.23%), Vitamin B2: 0.12mg (6.77%), Iron: 1.21mg (6.73%), Selenium: 4.7µg (6.71%), Phosphorus: 61.66mg (6.17%), Manganese: 0.09mg (4.71%), Calcium: 41.34mg (4.13%), Copper: 0.07mg (3.72%), Vitamin E: 0.55mg (3.63%), Magnesium: 12.58mg (3.14%), Vitamin K: 3.19µg (3.04%), Vitamin B5: 0.28mg (2.76%), Potassium: 89.62mg (2.56%), Zinc: 0.36mg (2.41%), Folate: 9.27µg (2.32%), Vitamin B12: 0.14µg (2.27%), Fiber: 0.49g (1.95%), Vitamin B1: 0.03mg (1.7%), Vitamin B6: 0.03mg (1.42%), Vitamin B3: 0.26mg (1.31%)