



Peppermint Candy Cheesecake

READY IN



45 min.

SERVINGS



12

CALORIES



352 kcal

DESSERT

Ingredients

- ☐ 6 tablespoons butter divided melted
- ☐ 16 oz cream cheese softened
- ☐ 2 eggs
- ☐ 1 tablespoon flour all-purpose
- ☐ 1 cup graham cracker crumbs
- ☐ 0.3 cup peppermint candies crushed
- ☐ 1.5 cups cup heavy whipping cream sour
- ☐ 0.8 cup sugar divided
- ☐ 2 teaspoons vanilla extract

☐ 12 servings optional: whipped topping frozen mini thawed crushed

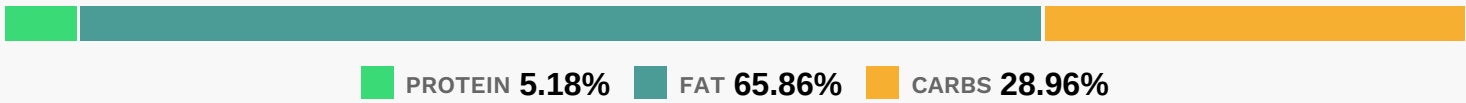
Equipment

- ☐ food processor
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ blender
- ☐ springform pan

Directions

- ☐ Blend crumbs, 1/4 cup sugar and 1/4 cup melted butter in bottom of an ungreased 8" round springform pan; press evenly over bottom. Blend sour cream, remaining sugar, eggs, flour and vanilla in a blender or food processor until smooth, stop- ping to scrape sides.
- ☐ Add cream cheese and blend; stir in remaining 2 tablespoons melted butter until completely smooth. Fold in crushed candies and pour over crust.
- ☐ Bake at 325 degrees for 45 minutes.
- ☐ Remove from oven and run a knife around edge of pan. Cool; refrigerate overnight. Loosen pan sides and remove springform; garnish with whipped topping, crushed candies and candy canes, if desired.

Nutrition Facts



Properties

Glycemic Index:30.51, Glycemic Load:15.75, Inflammation Score:-5, Nutrition Score:4.2513043854548%

Nutrients (% of daily need)

Calories: 351.67kcal (17.58%), Fat: 26.05g (40.07%), Saturated Fat: 14.77g (92.33%), Carbohydrates: 25.76g (8.59%), Net Carbohydrates: 25.51g (9.28%), Sugar: 19.57g (21.74%), Cholesterol: 97.47mg (32.49%), Sodium: 229.97mg (10%), Alcohol: 0.23g (100%), Alcohol %: 0.27% (100%), Protein: 4.61g (9.23%), Vitamin A: 901.29IU (18.03%), Vitamin B2: 0.19mg (11.41%), Selenium: 6.92µg (9.89%), Phosphorus: 93.35mg (9.34%), Calcium: 78.81mg

(7.88%), Vitamin E: 0.67mg (4.49%), Vitamin B5: 0.44mg (4.35%), Vitamin B12: 0.22µg (3.68%), Zinc: 0.53mg (3.51%), Folate: 13.15µg (3.29%), Potassium: 111.93mg (3.2%), Magnesium: 11.64mg (2.91%), Iron: 0.52mg (2.87%), Vitamin B6: 0.05mg (2.65%), Vitamin B1: 0.04mg (2.58%), Vitamin B3: 0.37mg (1.87%), Vitamin K: 1.74µg (1.66%), Copper: 0.02mg (1.08%), Fiber: 0.25g (1.02%)