



Peppermint Cheesecake



Gluten Free



Popular

READY IN



250 min.

SERVINGS



10

CALORIES



438 kcal

DESSERT

Ingredients

- ☐ 2 tablespoons butter melted
- ☐ 15 candy cane oreos
- ☐ 16 ounces cream cheese softened (2 packs)
- ☐ 1 envelope gelatin powder unflavored
- ☐ 0.5 cup granulated sugar
- ☐ 1 cup heavy cream
- ☐ 0.5 cup milk
- ☐ 1 cup andes peppermint chips

- ☐ 1 teaspoon vanilla extract
- ☐ 0.3 cup water cold

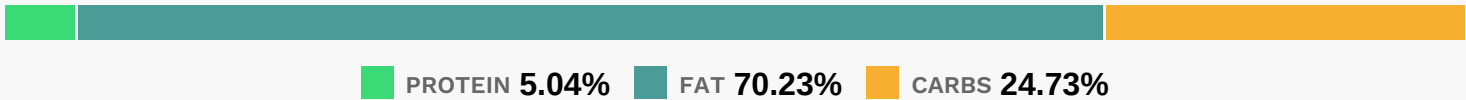
Equipment

- ☐ food processor
- ☐ bowl
- ☐ sauce pan
- ☐ mixing bowl
- ☐ springform pan
- ☐ rolling pin

Directions

- ☐ In a food processor in a zipper bag with a rolling pin, crush the cookies.
- ☐ Combine the cookie crumbs and butter and press into the bottom of a 9 inch round springform pan. Chill until ready to use.In a metal bowl, whip the cream and set aside.In a saucepan, combine the cold water and gelatin. Turn heat to medium and stir until gelatin dissolves.
- ☐ Remove from heat.In a mixing bowl, beat the cream cheese and sugar until smooth and creamy. Beat in the gelatin mixture, milk and vanilla. Stir in the peppermint chips. Fold in the whipped cream.
- ☐ Pour cheese mixture over the crust and chill for a few hours or until firm.

Nutrition Facts



Properties

Glycemic Index:18.51, Glycemic Load:7.87, Inflammation Score:-5, Nutrition Score:3.8660869462335%

Nutrients (% of daily need)

Calories: 437.54kcal (21.88%), Fat: 35.07g (53.95%), Saturated Fat: 23.31g (145.71%), Carbohydrates: 27.78g (9.26%), Net Carbohydrates: 27.78g (10.1%), Sugar: 26.46g (29.39%), Cholesterol: 80.19mg (26.73%), Sodium: 187.97mg (8.17%), Alcohol: 0.14g (100%), Alcohol %: 0.12% (100%), Protein: 5.66g (11.32%), Vitamin A: 1048.77IU

(20.98%), Calcium: 111.58mg (11.16%), Vitamin B2: 0.17mg (10.04%), Phosphorus: 75.63mg (7.56%), Selenium: 5.21µg (7.44%), Vitamin E: 0.68mg (4.53%), Vitamin B5: 0.37mg (3.69%), Vitamin B12: 0.21µg (3.48%), Vitamin D: 0.51µg (3.43%), Potassium: 102.36mg (2.92%), Zinc: 0.34mg (2.26%), Vitamin B6: 0.04mg (2.07%), Magnesium: 7.53mg (1.88%), Vitamin K: 1.95µg (1.85%), Vitamin B1: 0.02mg (1.49%), Copper: 0.03mg (1.4%), Folate: 5.33µg (1.33%)