



Thin Mints Girl Scout Cookie Cheesecake

READY IN



840 min.

SERVINGS



8

CALORIES



1143 kcal

DESSERT

Ingredients

- ☐ 9 ounce grands flaky refrigerator biscuits coarsely chopped thin
- ☐ 2 pounds cream cheese room temperature
- ☐ 4 large eggs
- ☐ 0.3 cup cup heavy whipping cream
- ☐ 1 teaspoon peppermint extract
- ☐ 12 ounces bittersweet chocolate unsweetened coarsely chopped (not)
- ☐ 1.8 cups sugar
- ☐ 7 tablespoons butter unsalted melted
- ☐ 0.5 cup cocoa powder unsweetened sifted

- ☐ 1 tablespoon vanilla extract pure

Equipment

- ☐ food processor
- ☐ bowl
- ☐ frying pan
- ☐ oven
- ☐ knife
- ☐ plastic wrap
- ☐ stand mixer
- ☐ springform pan

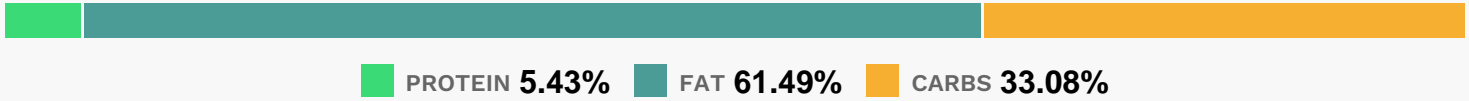
Directions

- ☐ In the bowl of a food processor, finely grind the cookies.
- ☐ Add the melted butter and process until the crumbs start to stick together. Press the crumb mixture firmly into the bottom and up the sides of a 9-inch-diameter springform pan with 2 3/4-inch-high sides. Chill until ready to use.
- ☐ Position a rack in the center of the oven and preheat to 350°F.
- ☐ In a dry metal bowl set over a pan of barely simmering water, melt the chocolate, stirring until smooth.
- ☐ Let cool until lukewarm.
- ☐ In a stand mixer fitted with the paddle attachment, beat the cream cheese and sugar until blended.
- ☐ Add the eggs, one at a time, beating until just incorporated.
- ☐ Add the melted chocolate, along with the heavy cream, cocoa powder, and the vanilla and peppermint extracts and beat, scraping down the bowl and paddle as necessary, until smooth and streak-free.
- ☐ Pour the filling into the prepared crust, smooth the top, and bake until the center is just set, about 1 hour.
- ☐ Transfer to a rack to let cool for 20 minutes. Press down gently on the puffed edges to flatten then run a small sharp knife around the top edge of the pan to loosen the cake. Do not

remove the pan sides.

- ☐
- Let cool completely then cover with a double layer of plastic wrap and chill overnight. Bring to room temperature before serving, if desired. DO AHEAD: The cheesecake can be baked ahead, cooled, wrapped in a double layer of plastic wrap, and refrigerated for up to 3 days.

Nutrition Facts



Properties

Glycemic Index:20.14, Glycemic Load:44.99, Inflammation Score:-9, Nutrition Score:19.86086956525%

Flavonoids

Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg, Catechin: 3.48mg Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg, Epicatechin: 10.56mg Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg, Quercetin: 0.54mg

Nutrients (% of daily need)

Calories: 1142.72kcal (57.14%), Fat: 79.53g (122.36%), Saturated Fat: 44.08g (275.49%), Carbohydrates: 96.25g (32.08%), Net Carbohydrates: 90.45g (32.89%), Sugar: 71.1g (79.01%), Cholesterol: 244.83mg (81.61%), Sodium: 513.52mg (22.33%), Alcohol: 0.73g (100%), Alcohol %: 0.33% (100%), Caffeine: 48.93mg (16.31%), Protein: 15.81g (31.62%), Manganese: 0.93mg (46.64%), Vitamin A: 2122.09IU (42.44%), Copper: 0.81mg (40.45%), Phosphorus: 349.28mg (34.93%), Selenium: 24.35µg (34.79%), Vitamin B2: 0.54mg (31.62%), Magnesium: 120.36mg (30.09%), Iron: 4.98mg (27.68%), Fiber: 5.81g (23.22%), Vitamin E: 2.62mg (17.5%), Zinc: 2.57mg (17.16%), Calcium: 169.91mg (16.99%), Potassium: 549.09mg (15.69%), Vitamin B5: 1.3mg (13%), Folate: 50.17µg (12.54%), Vitamin B1: 0.17mg (11.25%), Vitamin K: 10.26µg (9.77%), Vitamin B12: 0.58µg (9.69%), Vitamin B3: 1.66mg (8.3%), Vitamin B6: 0.15mg (7.65%), Vitamin D: 0.8µg (5.35%)