CHOCOLATE PEPPERMINT CHEESECAKE

Mary Spencer of Taste: A Cook's Place

Ingredients

For the Filling:

- 3 (8 oz.) blocks cream cheese, softened
- 1 cup sugar
- 2 large eggs
- ¼ cup sour cream
- 1 ½ tbsp. all purpose flour
- 1 tsp. peppermint extract
- 1 tsp. vanilla
- ¼ tsp. salt
- ½ cup chopped chocolate, plus more for garnish
- ½ cup chopped white chocolate, plus more for garnish
- ½ cup chopped candy canes, plus more for garnish

For the Crust:

- Cooking spray
- 24 oreos
- 5 tbsp. melted butter

For the Ganache:

- ¾ cup hot heavy cream
- 1 ½ cups chocolate chips

Instructions

Preheat oven to 350°F and spray an 8" springform pan with cooking spray.

Make the Crust:

In a food processor or in a large Ziploc bag, crush Oreos into fine crumbs. Stir with melted butter until completely moist. Add crust to the prepared pan and pack tightly.

Make Filling:

In the bowl of a food processor add cream cheese and sugar. Add eggs then sour cream, flour, peppermint extract, vanilla, and salt. Remove to a bowl and gently fold in chopped chocolates and candy canes.

Pour filling over crust and place pan on a rimmed baking sheet. Bake until center is only slightly jiggly, about 1 hour. (If you want to use a water bath to ensure no cracking, wrap springform pan in foil and place springform pan in a deep sided roasting pan. Pour boiling water into roasting pan until it reaches halfway up the springform pan.)

Turn off oven and let cheesecake cool in oven 1 hour (this step is optional but prevents cracking).

Refrigerate cheesecake until completely chilled, at least 4 hours but preferably overnight.

Make chocolate ganache:

Pour hot cream over chocolate chips and let sit, 5 minutes. Stir until all chocolate is melted. (If ganache seems too thin, refrigerate 5 minutes.)

Spread ganache over chilled cheesecake and garnish with more chopped chocolate and candy canes.

Refrigerate 10 minutes before serving to let ganache harden.

Yield: 8-10 servings