

Chocolate Peppermint Cheesecake

Chef Eddy

www.DixieCrystals.com

**Yield: 1 nine-inch
cheesecake**

CRUST

*1 3/4 cups chocolate graham
crackers*

*1 tablespoon extra fine granulated
sugar*

5 tablespoons butter, melted

CHOCOLATE

CHEESECAKE

*2 packages (8 ounce ea) cream cheese,
room temperature*

2 large eggs

1 tablespoon vanilla extract

3/4 cup extra fine granulated sugar

1 cup full-fat sour cream

*3/4 cup semi or bittersweet chocolate
chips*

MINT CHEESECAKE

*2 packages (8 ounce ea) cream cheese,
room temperature*

*3/4 cup + 2 tablespoons extra fine
granulated sugar*

3 large eggs

1 cup full-fat sour cream

2 1/2 teaspoons peppermint extract

6 drops green food coloring

GANACHE

chocolate ganache or sauce

1 pound bittersweet chocolate

1 pint heavy cream

1 ounce almond OR coffee liqueur

GARNISH

1/4 cup whipping cream

*2 teaspoons extra fine granulated
sugar*

1 box chocolate mint candies

Preparation Time: 1 hour 10 minutes

Bake: 1 hour 30 minutes

Preheat the oven to 350 degrees.

To make the crust: Crush the graham crackers with a rolling pin to obtain 1-3/4 cups. Add the melted butter and sugar. Combine well. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes. Remove from the oven. Reduce oven temperature to 325 degrees.

Place the springform pan on three layers of aluminum foil. Wrap the outside of the pan tightly with foil. Ensure that no water could penetrate through the foil. Place in a roasting pan. Set aside.

For the chocolate layer: In a bowl, blend the cream cheese and sugar on the lowest speed of a hand mixer (alternatively, mix by using a hand-held spatula until no lumps remain). Scrape the bowl well. Add one egg at a time, waiting for the previously added egg to be fully incorporated and the mixture shows no lumps. Scrape the bowl and beater between additions. Add the sour cream and vanilla.

Place the chocolate in a bowl. Melt over very low simmering water. Stir until just melted. Add to the cream cheese batter. Combine well. Pour the batter into the springform pan.

For the mint layer: In a bowl, blend the cream cheese and sugar on the lowest speed of a hand mixer (alternatively, mix by using a hand-held spatula until no lumps remain). Scrape the bowl well. Add one egg at a time, waiting for the previously added egg to be fully incorporated and the mixture shows no lumps. Scrape the bowl and beater between additions. Add the sour cream, peppermint and green food color.

Spoon the mint layer on top of the chocolate layer (Do Not Pour).

Pour water into the roasting pan about one-inch high. Place the pan into the oven.

Bake until the center of the cake no longer trembles when tapping the sides of the pan, about 90 minutes (it could take up to two hours depending on the temperature of the

Per Serving (excluding unknown items): 8384 Calories; 855g Fat (85.2% calories from fat); 160g Protein; 174g Carbohydrate; 70g Dietary Fiber; 2967mg Cholesterol; 3942mg Sodium. Exchanges: 8 Grain(Starch); 17 Lean Meat; 1 1/2 Non-Fat Milk; 162 1/2 Fat.

cheesecake batter).

Allow to cool at room temperature for 30 minutes. Place in the refrigerator overnight.

Run a sharp knife around the edge and bottom of the cheesecake. Place on a serving platter.

Prepare the chocolate ganache. Chop the chocolate into small pieces. Place in a large metal bowl. In a saucepan, bring the cream just to a boil. Immediately pour it over the chocolate, stirring with a rubber spatula to blend. Stir gently until all of the chocolate has melted. Stir in the liqueur. Allow to cool, stirring frequently with a rubber spatula until the desired consistency is achieved.

While still warm, pour half of the ganache onto the cheesecake. Serve the remaining ganache, reheated, on the side.

In a bowl, whip the cream and sugar until soft peaks form. Place in a piping bag fitted with a plain pastry tube. Pipe a circle in the center of the cheesecake. Sprinkle with powdered sugar.

Desserts

Per Serving Nutritional Analysis

Calories (kcal):	8384	Vitamin B6 (mg):	1.2mg
% Calories from Fat:	85.2%	Vitamin B12 (mcg):	8.2mcg
% Calories from Carbohydrates:	7.7%	Thiamin B1 (mg):	.8mg
% Calories from Protein:	7.1%	Riboflavin B2 (mg):	4.2mg
Total Fat (g):	855g	Folacin (mcg):	296mcg
Saturated Fat (g):	519g	Niacin (mg):	6mg
		Caffeine (mg):	926mg

Monounsaturated Fat (g): 258g
Polyunsaturated Fat (g): 32g
Cholesterol (mg): 2967mg
Carbohydrate (g): 174g
Dietary Fiber (g): 70g
Protein (g): 160g
Sodium (mg): 3942mg
Potassium (mg): 5647mg
Calcium (mg): 1570mg
Iron (mg): 45mg
Zinc (mg): 27mg
Vitamin C (mg): 3mg
Vitamin A (i.u.): 24947IU
Vitamin A (r.e.): 7176 1/2RE

Alcohol (kcal): 51
% Refuse: n n%

Food Exchanges

Grain (Starch): 8
Lean Meat: 17
Vegetable: 0
Fruit: 0
Non-Fat Milk: 1 1/2
Fat: 162 1/2
Other Carbohydrates: 0

Nutrition Facts

Amount Per Serving

Calories 8384 **Calories from Fat:** 7145

% Daily Values*

Total Fat 855g	1315%
Saturated Fat 519g	2593%
Cholesterol 2967mg	989%
Sodium 3942mg	164%
Total Carbohydrates 174g	58%
Dietary Fiber 70g	279%
Protein 160g	
Vitamin A	499%
Vitamin C	5%
Calcium	157%
Iron	248%

* Percent Daily Values are based on a 2000 calorie diet.