

# Philadelphia White Chocolate-Peppermint Cheesecake

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**Servings: 16**

**Preparation Time: 15 minutes**

**Start to Finish Time: 5 hours 35 minutes**

**Chill: 4 hours**

## HOW TO BAKE IN A SPRINGFORM PAN

Preheat the oven to 325 degrees if using a 9-inch springform pan (or to 300 degrees if using a dark nonstick 9-inch springform pan). Prepare the batter as directed. Pour into the pan. Bake for 1 hour and 10 minutes or until the center is almost set. Run a knife or metal spatula around the rim of the pan to loosen the cake. Cool before removing the rim.

## HOW TO NEATLY CUT CHEESECAKE SLICES

When cutting a cheesecake, carefully wipe off the knife blade between cuts using a clean, damp towel. This prevents the creamy filling from building up on the blade, ensuring nice clean cuts that leave the filling intact.

## HOW TO TEST CHEESECAKE DONENESS

To avoid overbaking a cheesecake, check for doneness at the minimum baking time by gently shaking the pan. If the cheesecake is done, the edge should be slightly puffed and it will be set except for a small area in the center that will be soft and jiggly. Do not insert a knife into the center as this may cause the cheesecake to crack during cooling.

- 1 1/2 cups Honey Maid graham cracker crumbs**
- 3 tablespoons sugar**
- 1/4 cup butter, melted**
- 4 packages (8 ounces ea) Philadelphia cream cheese, softened**
- 1 cup sugar**
- 1/4 teaspoon peppermint extract**
- 1 cup Breakstone's sour cream**
- 4 squares Baker's white chocolate, melted**
- 4 eggs**
- 1 cup Cool Whip whipped topping, thawed**
- 16 miniature candy canes**

Preheat the oven to 325 degrees.

Line a 13x9-inch baking pan with foil with the ends of the foil extending over the sides.

In a bowl, mix the graham cracker crumbs, three tablespoons of the sugar and the butter. Press onto the bottom of a 9-inch springform pan.

Bake for 10 minutes.

In a bowl, beat the cream cheese, one cup of sugar, and the peppermint extract with an electric mixer until well blended. Add the sour cream and chocolate. Mix well. Add the eggs, one at a time, mixing on low speed after each just until blended. Pour over the crust.

Bake for 40 minutes or until the center is almost set. Cool.

Refrigerate for four hours.

Use the foil handles to lift the cheesecake from the pan before cutting to serve.

Top each piece with a dollop of whipped topping and a candy cane.