

Peppermint Bark Cookies and Cream Cheesecake

Philadelphia Cream Cheese Ad

Taste of Home Magazine

Servings: 16

30 Oreo cookies, divided
1 tablespoon butter or margarine, melted
35 starlight mints, divided
4 packages (8 ounce ea) cream cheese, softened
1 cup sugar
4 eggs
1 package (4 ounce) Baker's Semi-Sweet chocolate
2 ounces Baker's white chocolate
chocolate bark (for garnish)

Preparation Time: 30 minutes

Bake Time: 55 minutes

Preheat the oven to 325 degrees.

Place eighteen cookies in the bowl of a food processor. Pulse until the cookies are finely ground. Add the butter. Mix well. Press onto the bottom of a nine-inch springform pan. Bake for 10 minutes.

In a bowl, crush thirty of the mints. Then chop ten of the remaining cookies.

In a large bowl, beat the cream cheese and sugar with a mixer until blended. Add the eggs, one at a time, mixing on low speed after each until just blended. Stir in the crushed mints and chopped cookies. Pour over the crust.

Bake for 55 minutes or until the center is almost set. Run a knife around the rim of the pan to loosen the cake. Cool before removing the rim.

Refrigerate the cheesecake for four hours.

Meanwhile, crush the remaining mints. Chop the remaining cookies. Cover a baking sheet with parchment. Melt the chocolates separately as directed on the packages. Spread the semi-sweet chocolate into a thin layer on a prepared baking sheet. Top with tablespoonfuls of the white chocolate. Swirl gently with a spoon. Top with crushed mints and chopped cookies.

Refrigerate until firm.

Break the chocolate bark into small pieces. Sprinkle over the cheesecake before serving.

VARIATION: Substitute 3/4 cup of crushed candy canes for the starlight mints. Reserve one tablespoon for sprinkling over the swirled chocolate bark. Stir the remaining crushed candy into the cheesecake batter before baking as directed.

Per Serving (excluding unknown items): 276 Calories; 22g Fat (71.3% calories from fat); 6g Protein; 14g Carbohydrate; 0g Dietary Fiber; 119mg Cholesterol; 196mg Sodium. Exchanges: 1 Lean Meat; 4 Fat; 1 Other Carbohydrates.