



Peppermint

cheesecake recipe

You'll need:

9" springform pan
8 ½" parchment paper circle
2 Tb sugar
Pan coating spray

For the crust:

2 ½ cups Oreo cookie crumbs
(plus 4 Tb for presentation)
4 Tb unsalted butter, melted

Ingredients for batter:

2 pounds softened cream cheese
¼ cup of sour cream
1 cup granulated sugar
¼ cup of flour
5 large eggs
¾ cup of crushed peppermints
or candy canes

Ingredients for ganache topping:

8 ounces of semi-sweet chocolate
1 cup heavy cream

Directions:

First, preheat the oven to 300 degrees. Prepare the pan by placing the parchment paper in the bottom, spray the inside sides with pan coating spray and dust with the 2 Tb sugar, gently knock out any loose sugar.

For the crust - Mix the Oreo crumbs and melted butter. Press into the springform pan and up the sides. Place the prepared springform pan into your PCB Pan Protector, then set aside for a moment.

In mixing bowl with paddle attachment (or hand mixer), combine cream cheese, sour cream, sugar and flour. Mix on medium until smooth.

On low speed, add the eggs one at a time and beat until incorporated. Do not over mix!

Pour 1/3 of the batter into the bottom of the springform pan. Mix the crushed peppermints into the remaining batter, mix by hand. Pour the remaining mixture into the springform pan.

Take the Perfect Cheesecake Pan Protector (with the prepared springform nested inside), then place them into a roasting pan. Place pan in center of preheated oven, then fill the roasting pan to the brim (at least 2 inches), with very hot water. Bake the cheesecake for 2 hours. Ovens bake differently - check after 1 hr 45 minutes to see how your cheesecake is progressing. You are looking for a firm texture when the center is touched. If your oven cooks low you may have to go just a bit longer, set your timer for another 15 min then check.

When cheesecake is finished, turn off the oven, the carefully remove the pan from the oven. Or you can turn the oven off and let it rest with the door open while the water bath cools. When cool enough to work with (10-15 min) remove the silicone sleeve by the handles from the roasting pan.

Remove the springform pan from the pan protector then chill in refrigerator for 12 hours until completely cold.