



Thin Mint

(made with Thin Mints Girl Scout Cookies!)

cheesecake recipe

You'll need:

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

For the crust:

1 cup crushed Oreo cookies
1 ½ cups crushed Thin Mint cookies (1 ½ packs)
4 tablespoons unsalted butter, melted



Ingredients for batter:

2 pounds cream cheese softened
⅓ cup sour cream
1 cup sugar
¼ cup of flour
1 tsp vanilla extract
5 large eggs
8 thin mint cookies broken into pieces

For the glaze (ganache)

1/2 cup whipping cream
4 ounces semisweet chocolate, finely chopped

Preparation:

First, preheat oven to 300°F. Prepare a 9-inch-diameter springform pan by spraying the inside ring with pan coating spray and coating with a little sugar. Tap out extra sugar and place a 8 ½ inch parchment paper circle in the bottom of the pan.

to make the crust - Mix the cookie crumbs and melted butter in a small bowl.

Once combined, press into the bottom and up the sides of the springform pan. Place the Springform pan in the pan protector and set in a roasting pan that is at least 2 inches deep.

to make the filling - Using a stand mixer with paddle attachment, beat cream cheese, sugar, and sour cream in large bowl until well blended. Beat in flour. Add sour cream and vanilla and mix well. Add eggs one at a time, beating just until blended after each addition. Do not over mix! Separate a third of the batter and fold in the Thin Mint cookies.

next, pour half of the remaining batter into the prepared crust. Top with the batter with cookies. Top with the remaining batter. Place roasting pan with the prepared cheesecake into the center of oven. Fill the roasting pan as high as you can with very hot water. Bake cheesecake for 1 ½ or until set. When cheesecake is done baking, carefully remove the pan from the oven and transfer it to a rack to cool. Cover and chill cake overnight.

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