

Chocolate Mint Cookie cheesecake recipe

(made with Thin Mint Girl Scout® Cookies!)

next, 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. Cool to room temperature, then cover and chill cake overnight, (for 12 hours).



Make the ganache topping:

Bring cream to boil in heavy small saucepan. Remove from heat. Add 4 ounces chocolate and whisk until melted and smooth. Leave at room temperature until slightly thickened.

To serve the cake:

Remove the springform pan ring. Place a piece of plastic wrap over the cake and invert onto a plate. Remove the bottom and the parchment paper. Invert again but onto the actual serving plate. Spread the ganache over top of cake leaving some for piping the edges if desired. Using a thin, long knife dipped in hot water and wiped clean, slice the cheesecake. Make sure to clean your knife in between each slice.

Tip: Once the cake is ready to unmold, there is a trick to an easy release from the side of pan. If you have a blowtorch that you use for Crème Brûlée, simply warm the sides of the pan with your blowtorch. Unspring the buckle and it will simply fall off. Another option is to place the pan in a 400 degree oven for 10 min, to heat the sides up. A thin knife between the crust and the sides will also work, but the torch method works like a charm.

