

MARLEY SPOON



Peppermint Cheesecake

with Chocolate Cookie Crust

 3,5h  2 Servings

'Tis the season to bake and this cheesecake is full of festive cheer! We use rich cream cheese and sour cream as the base for our batter, then fold in crushed peppermint candy for a seasonal twist. The cheesecake bakes in a chocolate cookie crust and a silky chocolate ganache topping with white chocolate decoration make this a show-stopping dessert. (Serves 10—nutrition reflects 1 slice)

What we send

- 2 (5 oz) granulated sugar
- 5 oz all-purpose flour ⁴
- 2 (¾ oz) unsweetened cocoa powder
- 8 (1 oz) cream cheese ²
- 4 (1 oz) sour cream ²
- ¼ oz peppermint extract
- 1 oz peppermint candies
- 3 oz chocolate chips ^{2,3}
- 2 oz white chocolate chips ^{2,3}

What you need

- 8 Tbsp softened butter, plus 3 Tbsp melted butter ²
- kosher salt
- 1 large egg ¹
- milk ²

Tools

- hand-held electric mixer
- parchment paper
- rimmed baking sheet
- food processor
- 8-inch springform pan
- microwave

Cooking tip

Take out butter to soften at room temperature at least 1 hour before baking.

Allergens

Egg (1), Milk (2), Soy (3), Wheat (4). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

Nutrition per serving

Calories 460kcal, Fat 26g, Carbs 54g, Protein 4g



1. Make cookie crumble dough

Preheat oven to 350°F with a rack in the center. In a medium bowl, combine **7 tablespoons softened butter** and **¾ cup sugar**. Use an electric mixer to beat until smooth and creamy, scraping down sides of bowl, 4-5 minutes. Add **flour, cocoa powder**, and **½ teaspoon salt**. Beat on low speed until ingredients are well combined (mixture will be very crumbly).



4. Make cheesecake & bake

In a medium bowl, combine **cream cheese, all of the sour cream**, and **remaining sugar**. Use electric mixer to beat until very smooth, about 2 minutes. Add **½ teaspoon peppermint extract** and **1 large egg**; beat until smooth. Stir in **crushed peppermint**. Transfer batter to **chilled crust**; use a spatula to smooth top. Bake on center oven rack until set, about 30 minutes.



2. Bake cookie crumbles

Transfer **cookie crumble dough** to a parchment-lined rimmed baking sheet; spread out evenly. Bake on center rack for 8 minutes; stir crumbles, moving outer edges to center to prevent burning. Continue baking until crumbles are crisp, 7-8 minutes more. Let cool completely on baking sheet.



5. Prep chocolate toppings

Let **cheesecake** cool completely. In a small microwave-safe bowl, add **chocolate chips** and **1 tablespoon each of milk and softened butter**. Microwave until melted, 1 minute, then whisk until smooth; set **ganache** aside. In a 2nd microwave-safe bowl, microwave **white chocolate chips** until melted, 1 minute. Transfer white chocolate to a resealable plastic bag; snip off one small corner.



3. Line pan with crust

Transfer **cooled cookie crumbles** to a food processor; pulse until mixture is small uniform crumbs, about 20 seconds. Transfer crumbs to a medium bowl; stir in **3 tablespoons melted butter**. Use your fingers to press crumbs into bottom and sides of an 8-inch springform pan, forming an even crust all around. Refrigerate or freeze crust while you prepare **cheesecake batter**.



6. Decorate & serve

Pour **chocolate ganache** over **cooled cheesecake**; gently spread to the edges. Pipe parallel lines of **white chocolate** across the **cheesecake** (about 7 total). Rotate **cheesecake**, a quarter turn, then drag a toothpick or paring knife in opposite directions across the lines to create a chevron pattern. Chill **cheesecake** for at least 2 hours (or overnight) before serving. Enjoy!