

Holiday Peppermint Chocolate Cheesecake

During the Christmas holidays I love to serve hot chocolate with a peppermint stick in the warm creamy drink — a good choice with this cheesecake too.

Preheat the oven to 350°F
10-inch cheesecake pan

Serves 18 to 20

Crust

2 cups chocolate sandwich cookies crumbs (Oreos)
1/3 cup unsalted butter, melted

In a medium bowl, combine the crumbs and butter. Press into the bottom of the cheesecake pan and freeze.

Filling

6 pkgs (8 oz) cream cheese, softened
2 cups granulated sugar
6 large eggs
1/2 cup all-purpose flour
1 cup sour cream
2 tsp vanilla
1/2 tsp peppermint extract
6 oz semi-sweet chocolate, melted and cooled
12 oz semi-sweet chocolate chunks
1 cup crushed candy canes
2 tbsp all-purpose flour

In a large mixing bowl, beat the cream cheese and sugar on medium high for 3 minutes. Add the egg one at a time, beating after each addition. Add the flour, sour cream, vanilla, peppermint extract and melted chocolate just to blend. In a small bowl, coat the chocolate chunks and the candy canes with the flour. Pour the batter over the crust, smoothing it out to touch the sides of the pan. Bake in preheated oven for 60 to 75 minutes or until it starts to pull away from the sides of the pan, but is still a bit loose in the center and looks puffy. Cool on a rack for 2 hours. Cover with plastic wrap and refrigerate for at least two hours before decorating or serving.

Decorating

1 cup whipping cream
2 tbsp granulated sugar
1/4 cup crushed candy canes

In a well-chilled bowl, on medium high, whip the cream until soft peaks form. With the mixer still running, sprinkle sugar into the cream and continue whipping until

firm peaks form. Pipe a boarder around the edge of the cake. Top with the crushed candy canes.

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