

Chocolate Peppermint Cheesecake

Filling:

1 1/4 cup sugar
4 8oz cream cheese
1/2 cup heavy cream
Andes mint 2packs chopped
4 eggs
Vanilla extract
Peppermint extract
1/4 cup unsweetened dark chocolate cocoa powder

Crust:

26 Oreos
5tbsp butter melted

Ganache layer:

2cups semi-sweet chocolate chips
1 cup Heavy cream

Whipped topping:

1 cup Heavy whipping cream
8oz cream cheese
3 Tablespoons sugar

Decorations:

Crushed candy canes
Meringue

Meringue:

3 egg whites room temperature
1/4 teaspoon cream of tartar
1/2 tsp peppermint extract
3/4 cup of sugar
Red gel food coloring
Green gel food coloring.

Preheat oven to 325°F. Prepare 9in springform pan with cooking spray. Add Oreos to food processor and pulse until finely ground. Melt 5 tbsp butter and mix in with Oreo crumbs. Press into bottom of pan and halfway up the side. Bake for 10 minutes. Remove and let cool. Leave oven on.

Beat cream cheese until smooth. Add salt, sugar, heavy cream, and cocoa powder. Beat until combined and smooth. Add eggs one at a time and beat until combined. Fold in crushed up Andes mints. Pour batter into pan. Bake 1hr 15 min. When finished baking, turn oven off with cheesecake still inside to cool for 45. Make sure to leave the oven door cracked to cool down. Chill in fridge, ideally overnight. But at least 4 hours.

Warm chocolate chips with heavy cream in pot on stove until chocolate is all melted. Allow to cool and thicken a little. About 5 minutes. Pour over cake. Chill cake in the fridge till topping is cooled

Prepare whipped topping. Whip heavy cream till foamy. Add sugar. Whip until forming stiff peaks. In separate bowl, beat 8oz cream cheese. Fold whipped topping in with cream cheese. Pipe or spread topping onto cake. Sprinkle over crushed candy canes.

For meringue decorations:

Preheat oven to 250°F. Prepare baking sheets with parchment paper. In a completely dry bowl, whisk egg white until foamy. Add cream of tartar and peppermint extract. Start adding sugar a tablespoon at a time. Whisk until stiff peaks form. Prepare piping bags (can use sandwich bags). Paint food coloring in streak on the inside the bags. And meringue. Pipe half in round into parchment paper. Bake for 1 hour. Turn oven off and leave door shut. Allow to cool in oven 2 hrs.