

Peppermint Bark Cheesecake w/ White Chocolate Mousse

Ingredients

Crust:

- 20 Oreo cookies finely crushed w/ cream
- 3 tablespoons melted butter
- 1 egg yolk

Cheesecake:

- 6 ounces white baking chocolate
- $\frac{1}{4}$ cup heavy whipping cream
- 3-8 ounce blocks of cream cheese, softened
- 1 cup sour cream
- 1 cup granulated sugar
- 2 tablespoons cornstarch
- 1 teaspoon vanilla extract
- 1 teaspoon peppermint extract
- 1 cup mini chocolate chips
- $\frac{1}{2}$ cup crushed starlight mints

White Chocolate Mousse:

- 1 cup heavy whipping cream
- $\frac{1}{4}$ teaspoon vanilla extract
- 2 tablespoons powdered sugar
- 4 ounces cream cheese, softened
- 4 ounces white baking chocolate, melted

Garnish:

- chocolate shavings
- crushed mints

Instructions

1. Preheat oven to 350 degrees F
2. For the crust, in a medium bowl, mix the Oreo crumbs, butter and egg yolk, until well combined. Press the mixture into the bottom of a greased 9-inch springform pan. Bake the crust for 10 minutes, then remove and let cool completely.
3. For the cheesecake layer, add the white chocolate and cream to a bowl and melt until smooth. Let cool until room temperature.
4. In a medium bowl with a handheld mixer, beat the cream cheese until soft and creamy. Add the sour cream, sugar, cornstarch, vanilla, and peppermint extract. Mix until smooth and just combined.
5. Fold in the cooled white chocolate/cream mixture until combined.
6. Add the chocolate chips and mints, stir with a spoon until evenly distributed.
7. Spread the cheesecake over the cooled crust and bake at 350 degrees for 40-45 minutes, until the edges are set about 2 to 3 inches from the side, but the center still jiggles slightly. Remove from the oven and cool for 1 hour and run a knife around the edge. Then move it into the refrigerator for 6-8 hours.
8. For the white chocolate mousse, in a medium bowl beat the cream, vanilla, and powdered sugar with an electric mixer until peaks form. In a separate bowl, beat the cream cheese until fluffy. Add the melted white chocolate and mix until smooth and creamy. Fold in the whipped cream, taking care not to deflate the whipped cream, and mix gently with a rubber spatula.
9. Spread the white chocolate mousse over the cooled cheesecake.
10. Garnish with crushed mints and chocolate shavings, then serve.