

Recipe



Chef Sarah Chester | Owner of 7ate9 Bakery

Recipe Name: Cookie Mint Cheesecake **Dish Type:** Dessert **No. of Servings:** 12

Preparation Time: 1 hour

Cooking Time: 45 minutes

Total Time: 1 hour 30 minutes

Recipe Contains: Dairy, Eggs, Soy, Wheat. Thin Mints Girl Scout cookies are manufactured in a shared facility with peanuts, milk, and coconut.

Ingredients:

Crust:

- 1 sleeve Thin Mints cookies
- 6 tablespoons unsalted butter

Mint Ganache:

- 9 ounces semi-sweet chocolate, finely chopped
- 1 cup heavy cream
- 3/4 to 1 teaspoon peppermint extract

Directions:

Crust:

1. Preheat oven to 350 degrees.
2. Grind Thin Mints in food processor.
3. Melt butter in microwave.
4. Mix cookie crumbs and butter in a bowl.
5. Butter sides of a 9" Springform Pan.
6. Place parchment paper on bottom of springform pan.
7. Place cookie mixture into pan and press into bottom and sides to form crust.
8. Bake 10 minutes.
9. Remove from oven and allow to cool.

Cheesecake:

1. Use your favorite chocolate cheesecake recipe for filling and baking.
2. Allow cake to cool in the refrigerator overnight.

Mint Ganache:

1. Place chocolate in a medium mixing bowl; set aside.
2. Heat cream on stovetop over medium heat just until it begins to simmer. Do not allow cream to boil.
3. Once you see simmering around the edges or center, turn off the heat and immediately pour over the chocolate.
4. Add peppermint extract to mixture.
5. Mix until chocolate is melted and fully incorporated.
6. Allow ganache to cool about 5-10 minutes before pouring.
7. Pour ganache into center of cheesecake, working your way outward.
8. Top cheesecake with whipped cream and serve.