

Dessert

Grasshopper Cookies and Cream Cheesecake

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Taste of Home Magazine

Servings: 16

Preparation Time: 20 minutes

Bake Time: 1 hour 15 minutes

To save a step, you can stir the cookie pieces into the batter instead of adding in a layer.

1 cup Oreo cookie crumbs

3 tablespoons sugar

2 tablespoons butter, melted

FILLING

4 packages (8 ounce each) cream cheese, softened

1 cup sugar

1 cup white baking chips, melted and cooled

6 tablespoons creme de menthe

1/4 cup all-purpose flour

2 tablespoons creme de cacao

1/2 teaspoon peppermint extract

4 large eggs, lightly beaten

1 cup (10 cookies) coarsely crushed Oreo cookies

GANACHE

3/4 cup semisweet chocolate chips

6 tablespoons heavy whipping cream

Preheat the oven to 325 degrees.

Place a greased nine-inch springform pan on a double thickness of heavy-duty foil (about 18 inches square). Wrap the foil securely around the pan. In a small bowl, mix the cookie crumbs and sugar. Stir in the butter. Press into the bottom of the prepared pan.

In a large bowl, beat the cream cheese and sugar until smooth. Beat in the cooled chips, creme de menthe, flour, creme de cacao and extract. Add the eggs. Beat on low speed just until blended. Pour half the batter over the crust. Sprinkle with crushed Oreos. Carefully spoon or pour the remaining batter over the top. Place the springform pan in a larger baking pan. Add one inch of hot water to the larger pan.

Bake until the center is just set and the top appears dull, 75 to 80 minutes. Remove the springform pan from the water bath.

Cool the cheesecake on a wire rack for 10 minutes. Loosen the sides from the pan with a knife. Remove the foil. Cool for one hour longer.

Refrigerate overnight, covering when completely cooled.

Remove the rim from the pan. Place the chocolate chips in a small bowl. In a small saucepan, bring the cream just to a boil. Pour over the chocolate. Stir with a whisk until the mixture is smooth. Spread over the cheesecake.

Per Serving (excluding unknown items): 385 Calories; 27g Fat (64.9% calories from fat); 7g Protein; 27g Carbohydrate; 1g Dietary Fiber; 128mg Cholesterol; 207mg Sodium. Exchanges: 0 Grain(Starch); 1 Lean Meat; 0 Non-Fat Milk; 5 Fat; 1 1/2 Other Carbohydrates.