

Peppermint Cheesecake on a Stick

Maria Morell - Kelowna, BC

Taste of Home Magazine - December/January 2021

Yield: 1 dozen

1 1/4 cups graham cracker crumbs

1/4 cup sugar

1/4 cup butter, melted

CHEESECAKE

4 packages (8 ounce ea) cream cheese, softened

3/4 cup sugar

1/3 cup sour cream

1/4 cup eggnog or half-and-half

2 tablespoons cornstarch

1 teaspoon vanilla extract

3 large eggs, lightly beaten, room temperature

1 cup (35 candies) crushed peppermint candies

ASSEMBLY

12 wooden pop sticks

28 ounces semisweet chocolate, chopped

3 tablespoons shortening

1/2 cup green candy coating disks, melted

1/4 cup red candy coating disks, melted

Preparation Time: 1 hour 15 minutes

Bake Time:

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. Place on a baking sheet.

In a small bowl, mix the cracker crumbs and sugar. Stir in the butter. Press onto the bottom of the prepared pan. Bake until lightly browned, 10 to 12 minutes. Cool on a wire rack.

In a large bowl, beat the cream cheese and sugar until smooth. Beat in the sour cream, eggnog, cornstarch and vanilla extract. Add the eggs. Beat on low speed just until blended. Fold in the peppermint candies. Pour over the crust. 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, 60 to 65 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. Cut the cheesecake into twelve slices. Gently insert a wooden stick into the wide end of each. Place on a wax paper-lined 15x10x1-inch baking pan. Freeze until firm.

In a microwave, melt the chocolate and shortening. Stir until smooth. Spoon the chocolate mixture over each slice until all sides are coated. Allow the excess to drip off. (Keep the remaining slices in the freezer until ready to dip.) Place on a waxed paper-lined baking pan. Seal any gaps by drizzling with melted chocolate. Refrigerate for 10 minutes or until set.

Decorate with melted candy coating as desired. Refrigerate until serving.

Per Serving (excluding unknown items): 9504 Calories; 685g Fat (61.3% calories from fat); 132g Protein; 843g Carbohydrate; 3g Dietary Fiber; 1812mg Cholesterol; 4193mg Sodium. Exchanges: 6 Grain(Starch); 12 1/2 Lean Meat; 0 Non-Fat Milk; 130 1/2 Fat; 47 1/2 Other Carbohydrates.