

Treasure Barrel

Mint Chocolate Cheesecake

20 min Prep time	**20 min** Total time	**12** Servings
Medium Difficulty	**American** Cuisine	

Ingredients

For the Crust

- [ ] 1 cup crushed mint chocolate Oreos
- [ ] 2 tbsp melted 70% dark chocolate
- [ ] 2 tbsp melted unsalted butter
- [ ] 1 tbsp unsweetened cocoa powder

For the Filling

- [ ] 2 1/2 cups (24 oz) cream cheese, softened
- [ ] 1 cup powdered sugar
- [ ] 1 tsp vanilla extract
- [ ] 1 tsp peppermint extract
- [ ] 1 cup semi-sweet chocolate chips
- [ ] 1 cup heavy cream, whipped to soft peaks

Instructions

1. First, we'll get the base ready. Press the crushed mint chocolate Oreo crumbs, melted chocolate, melted butter, and cocoa into the bottom of a greased 9-inch springform pan. You want to press it in quite firmly to form a solid crust, then just let it set in the refrigerator for 10 minutes.
2. Now for the creamy part. In a large bowl, beat that softened cream cheese on medium speed. Honestly, just keep going until it looks smooth and a bit pale.
3. Go ahead and add your powdered sugar, vanilla extract, and peppermint extract to the cream cheese. Beat it all together for about 2–3 minutes until it's just lovely and creamy.
4. Gently fold in those semi-sweet chocolate chips. I like to do this slowly so they're evenly distributed throughout the filling.
5. In a separate bowl, whip your heavy cream until it reaches soft peaks. Now, gently fold that whipped cream into the chocolate-mint filling. Be careful here—we want to keep the mixture light and airy.
6. Pour your filling over the chilled crust. Fill the pan about two-thirds full, and then use a spatula to smooth the top. It's a bit satisfying, really.
7. Cover the pan with plastic wrap and tuck it away in the refrigerator. It needs at least 4 hours, but honestly, leaving it overnight is better so it's perfectly firm.
8. When you're ready to serve, carefully remove the springform rim. I always use a clean, warm knife to slice through—it makes the cuts so much neater.

9 Arrange your slices on chilled plates. For a little something extra, garnish with melted dark chocolate drizzle, chopped mint leaves, and a few mint chocolate Oreo shards.

10 Serve it chilled and just enjoy that velvety mint chocolate blend. Wow, it's such a wonderful celebratory treat.

Nutrition per serving

480 kcal	6 g	32 g	38 g
Calories	Protein	Carbs	Fat

Tips & notes

- A compact crust is key to preventing sogginess.
- Warm knives are the secret to professional-looking slices.
- Allowing the cheesecake to set overnight results in the best consistency.