

Peppermint Cheesecake

Serves 12 to 16



Ingredients

Crust

- 9 whole honey graham crackers (1 package)
- 1 tablespoon sugar
- 6 tablespoons unsalted butter, melted

Peppermint Cheesecake Filling

- 1 pound full fat cream cheese, room temperature
- 1 cup sugar
- ½ cup full fat sour cream, room temperature
- 2 teaspoons vanilla extract
- 4 eggs, room temperature
- ½ cup heavy cream, room temperature
- 1 cup (about 30) soft peppermint candy, crushed into small crumbs*

Sweetened Whipped Cream Topping

- 1 cup cold heavy cream
- ¼ cup sugar
- ½ teaspoon vanilla extract
- Peppermint candy for garnishing

In the bowl of a stand mixer fitted with the whisk attachment, whip the cream on medium speed until soft peaks form. Add the sugar and vanilla and increase the speed to medium-high. Continue whipping until stiff peaks form. Decorate cheesecake with topping and peppermint candy (if using).

Directions

1. Preheat the oven to 325°F and wrap the bottom of a 9-inch springform pan with heavy duty aluminum foil to cover the seams and up along the sides, about half way up the pan. Place the pan into a roasting pan.
2. Make the crust by placing the graham crackers and sugar in the bowl of a food processor. Pulse until small crumbs form. Pour in the butter and pulse until crumbs resemble damp sand, scraping down the sides as necessary.
3. Transfer the crumbs to the springform pan and use the flat bottom of a measuring cup or the palms of your hands, firmly and evenly press the crumbs into the entire bottom of the pan.
4. Bake for 13 minutes. Maintain oven temperature. Set crust aside to cool while preparing the filling.
5. In the bowl of a stand mixer fitted with the paddle attachment, beat the cream cheese on medium speed until smooth. Add the sugar and continue beating until creamy, scraping down the sides as necessary. Set aside for 10 minutes.
6. Fill a kettle with water and heat to boil.
7. To the cream cheese, add the sour cream and vanilla and beat on medium until combined. Reduce the speed to low and add the eggs, one at a time, stirring just until combined and scraping the sides down in between each addition.
8. Remove the bowl from the mixer and stir in the cream by hand, scraping down the sides and bottom. Fold in the peppermint candy. Hit the side of the bowl a few times to release air bubbles. Pour into the cooled crust and tap the roasting pan to release excess air bubbles. Pop visible bubbles at the surface with a toothpick. Smooth the top with a spatula, if needed.
9. Transfer to the oven and carefully pour the boiled water into the roasting pan, being careful

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to keep the water level below the top edge of the foil. Bake for 1 to 1 ½ hours**. Off the oven and slowly open the oven door just enough to fit in the handle of a wooden spoon to keep the door ajar. Allow the cheesecake to cool in the oven for 1 hour.

10. Remove from the water and place on a cooling rack. Remove and discard the foil. Run an offset spatula or thin blade knife around the edge of the cheesecake. Allow the cheesecake to cool on the cooling rack for another 2 hours. Chill the cheesecake uncovered in the refrigerator for at least 4 hours or up to 3 days. Release the cheesecake from the pan and cut into even slices.

Notes

*Pulse in a food processor.

**Begin monitoring at 1 hour to make sure the top doesn't get dark.

Storage

Store in the refrigerator uncovered for up to 3 days after baking.