



# Chocolate Mint Cheesecake

*Recipe By:*Bonny

"This cheesecake is made with bittersweet chocolate. Beautiful garnished with fresh mint leaves."

## Ingredients

- 1 (9 ounce) package thin chocolate wafers
  - 3 (1 ounce) squares bittersweet chocolate
  - 3 tablespoons white sugar
  - 7 tablespoons butter
  - 12 (1 ounce) squares bittersweet chocolate
  - 4 (8 ounce) packages cream cheese
  - 1 3/4 cups white sugar
  - 4 eggs
  - 1/2 cup heavy whipping cream
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- 1/2 cup unsweetened cocoa powder
  - 1 tablespoon vanilla extract
  - 1 1/2 cups sour cream
  - 1/4 cup white sugar
  - 1/2 cup heavy whipping cream
  - 1 tablespoon butter
  - 6 (1 ounce) squares bittersweet chocolate
  - 1 teaspoon peppermint extract

## Directions

1. Grind the chocolate wafers and 3 ounces of chocolate in a food processor; the crumbs should be small. Mix in 3 tablespoons of sugar. Melt 7 tablespoons of butter or margarine, and add it to the chocolate crumbs. Press into the bottom of a 9 inch springform pan.
2. Melt 12 ounces of chocolate, and cool slightly. Blend in cream cheese, 1 3/4 cups sugar, eggs, 1/2 cup cream, cocoa, vanilla, and peppermint extract. Pour this in crust. Bake for one hour at 350 degrees F (175 degrees C). Cool overnight.
3. In a small bowl, mix together the sour cream and 1/4 cup sugar. Pour on top of cooled cheesecake. Bake for 20 minutes at 350 degrees F ( 175 degrees C). Chill for 6 to 8 hours.
4. To decorate the cheesecake make a chocolate icing. In a small saucepan, simmer 1/2 cup cream and 1 tablespoon butter. Add to this 6 ounces of chocolate, and stir until melted. Remove from heat. Freeze until the mixture is piping consistency (stir occasionally). Using a pastry bag, pipe a lattice on the top.