

# CANDY CANE CHEESECAKE

24 oz cream cheese, softened

1 cup of sour cream

4 large eggs

¾ cup of white sugar

2 tbsp white chocolate chips

3 tbsp all-purpose flour

½ to ¾ tsp peppermint extract

Red food coloring

Crushed candy canes

## CHEESECAKE CRUST

1 ½ cups of chocolate crumbs

2 tbsp of white sugar

⅓ cup of melted butter



### **Crust Instructions:**

In a bowl, combine the cheesecake crust ingredients. ( I like to use the cookie whisk to mix crumble mixtures like this.) Then press them into the bottom of the parchment paper-line 9” spring form pan. Place the crust in the fridge to cool.

### **Cheesecake Instructions:**

In your Bosch Stand Mixer using the wire whips attachment, beat the sugar and cream cheese together. Once the mix is smooth, swap to the cake paddle attachment and start slowly adding the flour. Then add the eggs one at a time, followed by the sour cream.

At your stove, take a small saucepan over a very low heat and melt your white chocolate chips then remove from the heat when melted. To your melted white chocolate, add ¼ cup of the cream cheese mixture. After you stir it in, add the peppermint extract and a couple of drops of food coloring, swirling them with a knife to create a feathered look. With the cream cheese mixture still in your Bosch, pour half over your prepared crust, then add a layer of the swirled peppermint mix. Repeat the layers, but ensure your last layer is the peppermint swirl layer.

Bake your cheesecake at 325 degrees for about 34-40 minutes or until you can see the center is about set. Bring out to cool for 10 minutes, run a knife around the pan, then cool for another hour before placing it in the fridge to chill overnight.

Before you go to serve, remove from spring form pan, and garnish the sides of your delicious candy cane cheesecake with crushed candy canes!