



Peppermint Bark Cheesecake

Prep Time: 30–60 min

Total Time: 6 hr. 35 min (incl. refrigerating)

Servings: 16

Ingredients

- 18 vanilla creme-filled chocolate sandwich cookies, finely crushed (about 1-1/2 cups)
- 3 tbsp butter, melted
- 30 starlight mints, divided
- 4 pkg. (8 oz. each) Philadelphia Original Cream Cheese Spread, softened
- 1 cup sugar
- 4 eggs
- 1 pkg. (4 oz.) Baker's White Chocolate, melted
- 1/4 tsp peppermint extract
- 1 pkg. (4 oz.) Baker's Semi-Sweet Chocolate, divided
- 2 cups thawed COOL WHIP Whipped Topping

Instructions

Step 1: Heat oven to 325°F.

Step 2: Mix cookie crumbs and butter until blended; press onto bottom of 9-inch springform pan. Bake 10 min.

Step 3: Meanwhile, crush 25 mints. Beat cream cheese and sugar in large bowl with mixer until blended. Add eggs, 1 at a time, mixing on low speed after each just until blended. Add white chocolate, crushed mints and extract; mix just until blended. Chop half the semi-sweet chocolate; stir into batter. Pour over crust.

Step 4: Bake 55 min. to 1 hour or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate 4 hours. Meanwhile, crush remaining mints; chop remaining semi-sweet chocolate.

Step 5: Spread cheesecake with 1 cup COOL WHIP just before serving. Drop remaining COOL WHIP in dollops around edge of cheesecake. Sprinkle remaining crushed mints and chopped chocolate over center of cheesecake.