



White Chocolate Candy Cane Cheesecake

Ingredients

2 c graham cracker crumbs
6 tbsp melted butter
6 large eggs
1/2 tsp peppermint extract
1/2 cup chopped candy cane pieces

1-1/2 cups, plus 6 tbsp sugar
(6) 8 oz pkgs of cream cheese, softened
8 oz white baking chocolate, chopped
1 tub of whipped topping

Serves 8-12.

Shared by Holly Russell, Management Assistant



1. Heat oven to 325°F if using a regular spring-form pan, 300°F if using a nonstick spring-form pan.
2. Mix graham cracker crumbs, 3 Tbsp. sugar and butter; press into bottom of a 9-inch spring-form pan. Bake 10 min.
3. In a large bowl, beat cream cheese and remaining sugar with mixer until well blended.
4. Add chocolate and extract; mix well.
5. Add eggs, 1 at a time, mixing on low speed after each just until blended; pour over crust.
6. Bake 45 to 50 min., or until center is almost set. Run knife around rim of pan to loosen cake; cool before removing rim.
7. Refrigerate overnight.
8. Top with whipped topping and chopped candy just before serving.