Bubbie's Space

PEPPERMINT BROWNIE CHEESECAKE



Ingredients

Crust:

- 1 box (18– oz) fudge brownie mix, plus eggs, oil and water as package directs

Cheesecake Layer:

- 2 packages (8 oz each) cream cheese, softened
- 1/2 cup granulated sugar
- 2 large eggs
- 1 tsp vanilla extract
- 1/2 tsp peppermint extract
- 1/3 cup sour cream
- 1/2 cup crushed peppermint candies

Topping:

- 1/2 cup semi-sweet chocolate chips
- 1/4 cup heavy cream
- 2 tbsp crushed peppermint candies
- Optional: whipped cream

Directions

1. Heat oven to 350°F. Grease a 9-inch springform pan and line bottom with parchment.
2. Prepare brownie mix according to package directions; spread in pan and bake 18 minutes.
3. Beat cream cheese and sugar until smooth. Beat in eggs one at a time, then vanilla, peppermint extract and sour cream. Fold in crushed peppermint.
4. Pour over warm brownie base. Reduce oven to 325°F and bake 40–48 minutes, until edges are set and center slightly jiggles.
5. Turn oven off, crack door and let cake rest 30 minutes. Cool, then chill at least 4 hours.
6. Heat cream until steaming; pour over chocolate chips, wait 2 minutes, stir smooth. Spread ganache over chilled cheesecake and sprinkle with peppermint.
7. Release pan, slice with a warm knife and serve.