



peppermint mini cheesecake;

1. (kpeh-purr-mehn't mee-nee cheez-kehk) *noun*. Peppermint flavored cheesecake, built from mini cheesecake base recipe.
2. Produces 2 servings.
3. Preparation 1 hour 10 mins.
4. Oven temperature set to 350.

Ingredients;

Crust

1 4" dish prepared from mini cheesecake base (suggest oreo crust)

Cheesecake

$\frac{1}{4}$ of filling prepared from mini cheesecake base (1c. + 2Tbsp.)

$\frac{1}{4}$ tsp. peppermint extract

1 tsp. green food coloring, optional

crushed mints / peppermint bark / mini chocolate chips, optional
cool whip, for serving

Instructions;

Cheesecake

1. Using the filling from the mini cheesecake base recipe, add in peppermint extract. Also add food color, if using. Mix until combined.
2. Optionally, fold in some crushed peppermints, chopped peppermint bark, or mini chocolate chips.
3. Pour into prepared pan and bake 20-25 minutes.
4. Remove from the oven, and allow to cool for 10 mins. Run knife around the inside of the pan, then allow to cool. Refrigerate.
5. Before serving, top with crushed mints, chopped peppermint bark, or mini chocolate chips, if desired.