

Thin Mint Cheesecake

Ingredients:

- 1 box Thin Mints*, divided
- 5 tablespoons butter, melted
- 4 – 8 ounce packages cream cheese, softened
- 1 cup sugar
- 1 teaspoon peppermint extract
- 8 ounces semi-sweet chocolate, melted and cooled
- 4 eggs

Instructions:

- 1 Preheat oven to 325 degrees F.
 - 2 Crush enough cookies to make 1-1/3 cups crumbs.
 - 3 Cut remaining cookies into quarters and set aside.
 - 4 Mix crumbs with butter and press into 9-inch spring form pan.
 - 5 Bake for 10 minutes.
 - 6 Beat cream cheese and sugar. Stir in extract and chocolate. Add eggs, one at a time. Combine until just blended. Stir in quartered cookies.
 - 7 Pour over crust.
 - 8 Bake 50 minutes to 1 hour or until all but very center is set. Run knife around edge of pan. Cool on wire rack. Once cooled remove pan rim.
- Refrigerate for at least 4 hours. Serve and enjoy!