

See's CANDIES®

No-Bake See's Mint Chocolate Chip Cheesecake



Prep: 15 minutes, Total: 40 minutes, Chill Time: 6-8 hours

Ingredients:

For the crust

- 40 Oreo Thins Mint cookies
- 6 tbsp unsalted butter, melted

For the filling

- ½ cup heavy whipping cream
- ⅓ cup powdered sugar
- 16 oz cream cheese, softened
- ¼ cup granulated sugar
- ½ tsp mint extract
- ½ tsp vanilla extract
- ¼ tsp salt
- 8 [See's Mint Chocolate Chips](#), chopped
- Fresh mint, for garnish

Instructions:

1. Add Oreos to a food processor and pulse into small crumbs. Drizzle in melted butter and pulse a few times until the crumbs come together.
2. Press the crumbs into the bottom and up the sides of a 9-inch springform pan using a small measuring cup. Place in the freezer.
3. In a stand mixer, whip the heavy cream into medium peaks. Add the powdered sugar and continue whipping until stiff peaks form. Transfer to a bowl and chill in the refrigerator.
4. Place the cream cheese in the stand mixer bowl and whip until fluffy. Gradually add the granulated sugar and mix well. Add the mint extract, vanilla and salt and whip until fully incorporated.
5. Gently fold the whipped cream into the cream cheese mixture. Add in 6 of the chopped Mint Chocolate Chips, reserving 2 for garnish.
6. Remove the cookie crust from the freezer and spread the filling evenly over the crust. Cover with plastic wrap and chill for 6-8 hours.
7. Garnish with the remaining See's Mint Chocolate Chips and fresh mint.