



Kitchen Cheat Sheet: Peppermint Bark Cheesecake

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Tips and Time Savers

- Use regular Oreos for the crust, not double stuffed. The extra fluff in the middle can prevent the crust from holding together as well.
- Make sure your ingredients (especially the sour cream and cream cheese) are at room temperature. They'll blend better together and keep the melted white chocolate from clumping, too.
- Use full-fat cream cheese for the best results!
- Don't overwhip the peppermint bark cheesecake base. Follow the directions carefully, using the paddle attachment at low speed.
- Be careful not to splash any hot water onto the cheesecake or white chocolate layer when creating the water bath.
- Whether you're melting chopped chocolate or chocolate chips, the quality matters! Plus, remember to heat it gently so it doesn't burn.
- Stir the white chocolate ganache slowly, starting from the center and moving out as you go. This will keep it extra smooth and luscious!
- It might be tempting, but whatever you do, don't open the oven to check the cheesecake! If you live with curious people, put a note on the oven door instructing no one to open it.
- Save time by using peppermint bark you buy from the store
- Use red and green peppermint candies to add even more color to this pretty cheesecake.

Storage

Cover the leftover cheesecake with plastic wrap, aluminum foil, or a cake dome or lid (the best option!) Because of the dairy content in the cheesecake filling, it must stay refrigerated.

You can also freeze cheesecake to make leftovers last longer—hooray! Seal the cake (or slices) tightly with plastic wrap. Freeze for up to three months, thawing in the fridge until soft again.

Variations

- Use mint Oreos for the crust—it'll enhance the minty flavor!
- If you don't like Oreos, you can swap them for chocolate graham crackers, instead.
- For the ganache and peppermint bark, use either white chocolate chips or chop a white chocolate bar into small pieces.
- You can add sprinkles or chunky Oreo crumbs to the peppermint bark. Or, swirl in some semi-sweet chocolate chips for a fun touch.

<https://www.restlesschipotle.com/peppermint-bark-cheesecake/>

FAQs

What's the best way to crush the peppermint candy for this recipe?

Put 'em in a heavy-duty zip-top bag and whack the bag with a rolling pin until coarsely crushed.

How do I prevent the cheesecake from cracking?

If you use the water bath, you shouldn't have any issues! However, to be extra safe, as soon as it's out of the oven, use a thin knife to release the cake from the sides of the pan. That way, as the cheesecake cools and shrinks, it'll release from the pan, rather than crack. Follow the instructions and this thing won't crack, crumble, or emotionally spiral. This is a no-fail cheesecake recipe, and we stand by that like a Southern woman stands by her Tupperware.

How small should the Oreos be for the crust?

Chop or crush the Oreos into fine crumbs. If it's too chunky, it won't hold well after mixing with the melted butter. This is easiest to do in a food processor or blender.

Doesn't water leak into the springform pan?

Nope, not if you seal it properly! I prefer the double thickness of heavy-duty foil, but you can also use two layers of regular foil. Just be sure to press the foil tightly around the bottom rim of the pan so that no water can leak in and ruin your creamy cheesecake! If a little leaks it don't worry - it will still be fine.

Can I make this cheesecake ahead of time?

Absolutely, sugar. This cheesecake actually prefers an overnight beauty rest. Make it 24 hours in advance and let the flavors marry like a scandalous holiday romance. It slices cleaner, tastes richer, and behaves better than most of us in December.

Can I freeze peppermint bark cheesecake?

Yes ma'am. Freeze it without the peppermint bark on top. Wrap it tight, freeze up to 2 months, thaw gently in the fridge, and then dress her up with bark once she's fully revived.

Does it really taste like the Cheesecake Factory peppermint bark cheesecake?

Listen... it tastes like the Cheesecake Factory version if the Cheesecake Factory paid their desserts overtime and emotional hazard pay. Creamier. Peppermint-ier. Dramatic in all the right ways.

Can I use store-bought peppermint bark on top?

Of course you can. We are not here to shame shortcuts. Homemade, store-bought, secret Santa gift—if it's peppermint bark, it belongs on this cheesecake.

How long does peppermint cheesecake last in the fridge?

About 4-5 days... though I'd like to see anyone in your house let it live that long.

Leftover Cheesecake Truffles

Have leftovers?

While this cheesecake does freeze very well you can also make some delicious cheesecake truffles! Roll crumbled cheesecake into small balls, coat in melted chocolate, and sprinkle with crushed peppermint. Chill until firm for a bite-sized treat perfect for gifting or snacking.

Nice to Have

As an Amazon Associate, I earn commission from qualifying purchases.

If you're tired of cheesecake batter staging a jailbreak in the oven, this Nordic Ware springform pan with a built-in lip is the culinary knight you've been waiting for. That raised edge catches drips, protects your water bath, and generally behaves like the responsible adult in the room. I use it, I adore it, and it has saved me from more holiday chaos than I care to admit. If you want a no-crack, no-mess, no-meltdown cheesecake experience... this pan is your new best friend. [See it here](#)