



Mint Chocolate Cheesecake Cake



Introduction

Indulge in a delightful treat that combines the rich flavors of cheesecake with the refreshing essence of mint and chocolate. The Mint Chocolate Cheesecake Cake is a decadent dessert that presents a perfect blend of creamy cheesecake and moist chocolate cake layers, making it an irresistible choice for any occasion. This article provides a detailed recipe, including ingredients, preparation, and cooking times, ensuring you can recreate this delicious cake at home.

Detailed Ingredients with measures

For the chocolate cake layers:

- All-purpose flour: 1 and 3/4 cups
- Unsweetened cocoa powder: 3/4 cup
- Granulated sugar: 2 cups
- Baking powder: 1 and 1/2 teaspoons
- Baking soda: 1 and 1/2 teaspoons
- Salt: 1 teaspoon
- Eggs: 2 large
- Whole milk: 1 cup
- Vegetable oil: 1/2 cup
- Vanilla extract: 2 teaspoons
- Boiling water: 1 cup

For the mint cheesecake filling:

- Cream cheese: 16 oz (softened)
- Granulated sugar: 1/2 cup
- Heavy cream: 1 cup
- Mint extract: 1 teaspoon
- Green food coloring: a few drops (optional)

For the chocolate ganache:

- Semi-sweet chocolate: 1 cup (chopped)
- Heavy cream: 1/2 cup

For decoration:

- Mint leaves: for garnish
- Chocolate shavings: optional

Prep Time

The preparation time for the Mint Chocolate Cheesecake Cake is approximately 30 minutes. This involves measuring out the ingredients, mixing them together, and prepping the cake layers and cheesecake filling.

Cook Time, Total Time, Yield

The cook time for the chocolate cake layers is about 30-35 minutes, and for the cheesecake filling, it's a no-bake process that requires chilling. The total time to make this cake, including prep and chilling, is around 4-5 hours. This delightful dessert yields 12-16 servings, perfect for sharing with family and friends.



Detailed Directions and Instructions

Prepare the Mint Chocolate Cake

- Preheat the oven to 350°F (175°C) and grease two 9-inch round cake pans.
- In a large bowl, combine flour, cocoa powder, baking powder, baking soda, and salt.
- In another bowl, mix together sugar, eggs, buttermilk, oil, vanilla, and food coloring until well blended.
- Gradually add the dry ingredients to the wet ingredients, mixing until just combined.
- Divide the batter evenly between the prepared pans and bake for

30-35 minutes, or until a toothpick inserted into the center comes out clean.

- Allow the cakes to cool in the pans for 15 minutes before transferring to wire racks to cool completely.

See also Chickpeas and Acorn Squash with Chimichurri

Prepare the Mint Chocolate Cheesecake Filling

- In a mixing bowl, beat the cream cheese until smooth.
- Gradually add in the powdered sugar, beating until well combined.
- Mix in the heavy cream and mint extract, beating until the mixture forms stiff peaks.
- Gently fold in the crushed chocolate cookies until evenly distributed.

Assemble the Cake

- Once the cakes are completely cooled, place one layer on a serving plate.
- Spread a layer of the mint chocolate cheesecake filling on top of the first cake layer.
- Place the second cake layer on top and repeat the process, adding filling on top of the second layer.
- Use any remaining filling to frost the top and sides of the cake.

Prepare the Chocolate Ganache

- In a medium saucepan, heat heavy cream over medium heat until it starts to simmer.
- Remove from heat and add chocolate chips, letting them sit for a few minutes.
- Stir the mixture until the chocolate is fully melted and smooth.
- Allow the ganache to cool slightly before pouring it over the top of the cake.

Garnish the Cake

- Decorate the top of the cake with additional crushed chocolate cookies or mint leaves.
- Refrigerate the cake for at least 1 hour to set the ganache before serving.

Notes

Make Ahead

- The cake layers and cheesecake filling can be made ahead of time and stored in the refrigerator for up to 2 days.

Storage

- Store leftovers in an airtight container in the refrigerator for up to 5 days.

See also [Black Bean Tostadas Recipe](#)

Serving Suggestion

- For best results, serve the cake chilled and allow it to sit at room temperature for about 10 minutes before slicing for easier cutting.



Cook Techniques

Graham Cracker Crust Preparation

Prepare the graham cracker crust by crushing the crackers and mixing them with melted butter and sugar. Press the mixture firmly into the bottom of a springform pan to create a solid base for the cheesecake.

Mixing Cream Cheese

Ensure the cream cheese is softened to room temperature before mixing to avoid lumps. Beating it well with sugar will create a smooth and creamy cheesecake filling.

Incorporating Eggs

Add the eggs one at a time into the cream cheese mixture, mixing just until incorporated. Overmixing can lead to a dense texture in the finished cheesecake.

Flavoring the Mixture

For a mint chocolate flavor, fold in peppermint extract and melted chocolate carefully into the cheesecake batter to achieve a balanced flavor without overmixing.

Baking the Cheesecake

Bake the cheesecake in a water bath to maintain moisture and prevent cracking. This technique allows for even cooking and a creamy texture.

Cooling and Refrigeration

Allow the cheesecake to cool in the pan before refrigerating. This helps set the cheesecake properly. Chill for several hours or overnight for the best flavor and texture.

FAQ

Can I use a premade graham cracker crust?

Yes, you can use a premade graham cracker crust to save time, but making your own allows for a fresher taste.

How can I tell when the cheesecake is done baking?

The cheesecake should be set around the edges but slightly jiggle in the center. It will continue to firm up as it cools.

See also [Lemon Poppy Seed Crepes](#)

How do I prevent my cheesecake from cracking?

Using a water bath and not overbaking the cheesecake are key factors in preventing cracks.

Can I add toppings to the cheesecake?

Absolutely! Whipped cream, chocolate shavings, or crushed mint candies make delicious toppings for the cheesecake.

How long can I store the cheesecake?

The cheesecake can be stored in the refrigerator for about 5-7 days. Make sure to cover it properly to maintain its freshness.



Conclusion

Indulging in a mint chocolate cheesecake cake is a delightful way to satisfy your dessert cravings. The rich chocolate and refreshing mint combination creates a harmonious balance that is perfect for any occasion. Whether you serve it for a special celebration or a casual gathering, this cake is sure to leave a lasting impression on your guests.

More recipes suggestions and combination

Chocolate Mint Cookies

Try baking some chocolate mint cookies for a classic treat. The

crispiness of the cookies paired with a hint of mint will complement your cheesecake perfectly.

Mint Chocolate Chip Ice Cream

Serve mint chocolate chip ice cream alongside your cheesecake for an added touch of refreshment and a delicious contrast in textures.

Chocolate Mousse

A light and airy chocolate mousse can be a delightful addition to your dessert spread, providing a different chocolate experience that matches the theme.

Chocolate Peppermint Bark

Create some chocolate peppermint bark to serve as a crunchy and festive treat that can be enjoyed on its own or as an accompaniment to your cake.

Mint Smoothie

Pair your cheesecake with a refreshing mint smoothie for a vibrant and healthy drink option that balances the richness of the dessert.

Chocolate Dipped Strawberries

Chocolate dipped strawberries can be a lovely, elegant addition to your dessert table, providing a fresh fruit contrast to the creamy cheesecake.

