



M&M Cheesecake



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Introduction

M&M Cheesecake is a delightful twist on the classic dessert that combines creamy cheesecake with crunchy, colorful M&Ms. This vibrant treat is perfect for celebrations, parties, or simply to satisfy your sweet tooth. With a buttery graham cracker crust and a smooth filling, it's sure to impress your family and friends. Let's dive into the details of how to make this delicious dessert!

Detailed Ingredients with measures

Graham Cracker Crust:

- 2 cups graham cracker crumbs (about 2 packages of graham crackers)
- 1/2 cup brown sugar, packed (light or dark)
- 10 tablespoons unsalted butter, melted

Cheesecake:

- 24 oz cream cheese, room temperature
- 1 cup white granulated sugar
- 1/2 cup sour cream, room temperature
- 1/2 cup heavy cream, room temperature
- 1 teaspoon salt
- 1 teaspoon pure vanilla extract
- 3 large eggs, room temperature
- 1/2 cup mini M&Ms
- 1/2 cup regular M&Ms

Whipped Cream:

- 1 cup heavy cream
- 2 tablespoons powdered sugar
- 1 teaspoon pure vanilla extract
- Additional M&Ms for decoration

Prep Time

The preparation time for this M&M Cheesecake is approximately 30 minutes.

Cook Time, Total Time, Yield

Cook Time: 70-85 minutes

Total Time: 6 hours (including chilling)

Yield: 10-12 servings



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Detailed Directions and Instructions

1. Prepare the Graham Cracker Crust:

Preheat the oven to 325°F (163°C). Spray a 9-inch springform pan with nonstick baking spray. Line the bottom with a 9-inch parchment paper circle and spray again for easy removal.

In a food processor, blend about 2 packages of graham crackers into fine crumbs. Combine the crumbs with 1 cup of packed brown sugar and 10 tablespoons of melted unsalted butter in the food processor and blend until well mixed.

Pour the graham cracker mixture into the prepared springform pan. Press the crumbs halfway up the sides of the pan using your hands, and then further compact the bottom of the crust using the bottom of a measuring cup.

Bake the crust in the preheated oven for 11 minutes, then remove and let cool.

2. Make the Cheesecake Filling:

Begin preparing the cheesecake filling after the crust has finished baking. Prepare hot water for the water bath before starting the filling.

In a mixer, beat 24 oz of room temperature cream cheese on high speed for 1 minute. Scrape down the bowl, then add 1 cup of white granulated sugar and beat on high for another minute until smooth.

See also Mustard Sauce

Next, add 1 cup of room temperature sour cream, 1 cup of room temperature heavy cream, 1 teaspoon of pure vanilla extract, and 1

teaspoon of salt. Mix these ingredients on medium speed until completely smooth.

Crack 3 large eggs into a separate bowl and then add them one at a time to the cheesecake mixture on low speed, mixing well after each addition. Make sure to scrape the bowl as needed.

Gently fold in $\frac{1}{2}$ cup of mini M&Ms and $\frac{1}{2}$ cup of regular M&Ms using a rubber spatula; mixing will cause the colors to swirl. Pour the cheesecake batter over the cooled crust in the springform pan.

3. Bake the Cheesecake:

Prepare the water bath using one of the methods:

- Place the springform pan in a 10-inch cake pan and then place that cake pan inside a roasting pan, filling the roasting pan with hot water halfway up the cake pan to prevent water from reaching the crust.
- Alternatively, wrap the whole springform pan in aluminum foil twice, then place it in the roasting pan and fill halfway with hot water; this method is more prone to leaking, so be careful.

Bake the cheesecake in the oven for 70-85 minutes, or until the edges are set and the center has a slight jiggle.

After baking, turn off the oven, slightly prop the door open, and let the cheesecake cool inside the oven for 30 minutes.

Once cooled, transfer the cheesecake to a cooling rack and allow it to cool completely. Wrap it in aluminum foil and refrigerate for at least 6 hours or overnight.

4. Prepare the Whipped Cream:

Before preparing the whipped cream, place a metal mixing bowl and

whisk attachment in the freezer for about 10 minutes.

In the chilled bowl, beat 1 cup of heavy cream, 2 tablespoons of powdered sugar, and 1 teaspoon of pure vanilla extract on high speed until stiff peaks form.

Once the cheesecake is ready to serve, pipe the whipped cream on top of it and decorate with additional M&Ms.

Notes

Storage:

The cheesecake can be covered and stored in the refrigerator for up to one week.

See also Cream Cheese Banana Bread

Serving Suggestions:

This cheesecake is perfect for celebrations or as a sweet treat. For an extra colorful presentation, use various M&M colors for decoration.

Room Temperature Ingredients:

Ensure cream cheese, sour cream, and eggs are at room temperature to avoid lumps in the filling.

Water Bath Tips:

When creating the water bath, ensure the foil is wrapped tightly if using that method to minimize the risk of water leaking into the cheesecake.

Enjoy this colorful, creamy cheesecake that's perfect for any celebration

or as a sweet treat!



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Cook Techniques

Preparing the Graham Cracker Crust

To create a delicious graham cracker crust, preheat the oven and ensure your springform pan is adequately prepared with nonstick spray and parchment paper. Blend the graham crackers into fine crumbs and combine them with brown sugar and melted butter until fully mixed. Firmly press the crumb mixture into the pan to form a solid crust before baking.

Making the Cheesecake Filling

Achieving a smooth cheesecake filling involves beating room temperature cream cheese until creamy, adding in sugar and mixing well. Incorporate sour cream, heavy cream, vanilla, and salt to enhance the texture and flavor. Add eggs one at a time at a low speed for a light mixture, and gently fold in M&Ms to maintain their color and shape.

Creating a Water Bath

A water bath is essential for even baking. You can either place the springform pan inside a larger pan and fill it with hot water or wrap the springform pan in foil before submerging it in water. This prevents the cheesecake from cracking by providing a moist baking environment.

Baking the Cheesecake

Monitor the cheesecake while it bakes until the edges are set, and the center has a slight jiggle. After baking, allow the cheesecake to cool gradually in the oven to prevent sudden temperature changes, which may cause cracks.

Preparing Whipped Cream

For perfect whipped cream, chill your mixing bowl and whisk attachment before combining heavy cream, powdered sugar, and vanilla. Whip until stiff peaks form, then carefully pipe it on top of the chilled cheesecake for a beautiful finish.

FAQ

Can I use a different type of cookie for the crust?

Yes, you can substitute graham crackers with other cookies like Oreos or digestive biscuits, adjusting the sugar and butter as needed.

See also [Pumpkin Pie Cake](#)

What can I do if my cheesecake cracks?

To minimize cracks, ensure a gentle baking process using a water bath, and allow the cheesecake to cool slowly in the oven. If cracks do occur, you can cover them with whipped cream or toppings.

How long can I store leftover cheesecake?

Leftover cheesecake can be stored in an airtight container in the refrigerator for up to 5 days.

Can I freeze the cheesecake?

Yes, cheesecake can be frozen for up to 2 months. Wrap it tightly in plastic wrap and aluminum foil to prevent freezer burn before placing it in the freezer.

Can I use different flavors of M&Ms?

Absolutely! Feel free to use any type of M&Ms you prefer, such as peanut or caramel, for a fun twist on the classic recipe.



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Conclusion

Indulging in M&M Cheesecake is a delightful experience that combines a creamy texture with the playful crunch of colorful candies. This dessert is perfect for celebrations or as a special treat to satisfy your sweet tooth. The vibrant M&Ms not only enhance the visual appeal but also add a fun twist to the classic cheesecake recipe. Enjoy every slice as a memorable treat that brings joy to both the maker and the indulger!

Chocolate Chip Cookie Cheesecake

Combine the flavors of a chocolate chip cookie and cheesecake in a luscious dessert. Use a cookie dough crust and fold in chocolate chips for added texture.

Oreo Cookie Cheesecake

Layer crushed Oreo cookies into the crust and throughout the cheesecake filling. Top with whipped cream and more Oreos for a decadent chocolate experience.

Fruit-Stuffed Cheesecake

Incorporate fruit preserves or fresh fruits like strawberries or blueberries into the cheesecake batter. This adds a refreshing tartness that balances the sweetness.

Peanut Butter Cup Cheesecake

Mix in chopped peanut butter cups into the cheesecake filling and drizzle melted peanut butter on top for a rich and nutty twist.

Nutty Brownie Cheesecake

Layer a brownie base under the cheesecake filling and sprinkle crushed nuts on top for a crunchy texture that pairs wonderfully with the creamy cheesecake layer.

Caramel Swirl Cheesecake

Drizzle caramel sauce throughout the cheesecake batter before baking for a luxurious and sweet finish. Top with whipped cream and a sprinkle of sea salt for extra flavor.



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