



## Frango Mint Chocolate Cheesecake

### Ingredients:

#### Crust:

$\frac{3}{4}$	cup	Graham cracker crumbs, finely crushed
1	tablespoon, plus 1 teaspoon	Granulated Sugar
4	tablespoon	Butter, unsalted, melted

#### Filling:

15	mints	Frango Mint Milk Chocolates, finely chopped
3	8 ounce package	Cream Cheese, softened
1	cup	Granulated Sugar
2	large	Eggs, whole
$\frac{1}{3}$	cup	Heavy whipping cream
$\frac{1}{2}$	teaspoon	Pure vanilla extract

Place the rack in the center of the oven and preheat oven to 350°F.  
Have ready an ungreased 8-inch springform pan.

**Crust:** Combine the crumbs, sugar and butter until well-blended. Press into the bottom of the springform pan. Set aside.

**Filling:** Melt the Frango Mints in the top of a double boiler over simmering water. Set aside to cool slightly.  
With an electric mixer at high speed, beat the cream cheese until smooth. Add the sugar and beat 1 minute. Add eggs, one at a time, mixing well after each addition. Add the melted chocolate, cream and vanilla. Mix well.

Pour mixture into crust. Bake about 35 minutes until the sides are set, but the center of the cake is still slightly soft. Remove from the oven and carefully loosen the cake from the sides of the pan with a small knife. Let cool on a wire rack.



**Topping:**

1	tablespoon	cold water
¼	teaspoon	unflavored gelatin
3	mints	Frango Mint milk chocolates, finely chopped
½	cup	Sour cream

Put cold water in a small dish and sprinkle the gelatin over it. Transfer to the top of a double boiler over simmering water and stir until the gelatin is dissolved. Add the Frango Mints and stir until smooth. Remove from the heat and cool to lukewarm. Add the sour cream and mix well.

Carefully spread the topping over the cheesecake, cover, tightly and chill at least 4 hours or overnight before serving

Makes 1 8-inch cheesecake, 6-8 servings