



Tuxedo Cheesecake

Yield: 16 servings

Ingredients:

- 1 Whole Sara Lee® New York Style Pre-Sliced High-Rise Cheesecake (16 slices)
- 3 C Dark chocolate
- 6 Tbsp Vegetable oil
- 2 C Peppermint candies, divided
- 8 Mint leaves, if desired

Directions:

1. Coarsely crush 1 cup of peppermint candies and then set aside.
2. Melt dark chocolate and vegetable oil in a Bain Marie. Heat until chocolate is melted and mixture is smooth.
3. Dip each cheesecake slice in melted chocolate, only coating the sides of the cheesecake.
4. While the chocolate coating is still warm on the cheesecake slice, decorate the edges with the crushed peppermint candies.
5. Place cheesecake slices in the refrigerator for chocolate coating to cool and set.
6. Using remaining chocolate coating, pipe 3 small dots on top of each cheesecake slice and decorate with remaining whole peppermint candies to represent buttons.
7. Add mint leaves to create a bow tie if desired.

Recipe and photo courtesy of Sara Lee Frozen Bakery