



RECIPES

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Peppermint Cheesecake Bars

As seen on FOX 2 Detroit "The Nine"

Serves 9 People | 10 minutes- prep time | 35 minutes- cooking time | 45 minutes- total time

Crust:

1 cup graham cracker crumbs
3 tbs. coconut oil, melted

Filling:

8 ounces low-fat cream cheese, softened
¾ cups fat-free plain Greek yogurt
1 ½ tsps. Peppermint extract
2 egg whites
⅛ cup sugar
2 tbs. flour

Topping:

¼ cup candy canes, crushed
¼ cup chocolate chips, melted

Preheat the oven to 350 degrees F. and line an 8x8 square baking dish with parchment paper or foil. Be sure to leave about two-inches of foil or parchment paper hanging out, therefore removal of the cheesecake will be easier.

Crust:

In a small bowl, mix together the graham cracker crumbs with the melted coconut oil. Mix until it's well combined, then pour the crumb mixture into your lined baking dish.

Using your hands, press down the crumbs until it's tightly packed together into the bottom of the dish. Place the baking dish in the oven and bake for eight minutes. Once finished baking, remove it from the oven and set it aside.

Filling:

In a large bowl, combine together the cream cheese and the yogurt. Using a whisk or an electric mixer, whip together the cream cheese and yogurt together. Once the mixture begins to get fluffy, beat in the peppermint extract and egg whites. Now, add your flour and sugar. Once everything is well combined, pour in your filling into the pre-baked crust. Finally, place the baking dish in the oven and bake for 25- minutes. To avoid browning, cover the dish with foil at the 20-minute mark. Once finished baking allow it to cool off for at least two hours or overnight in the fridge.

Once it's completely cooled off, remove it from the baking dish and cut into 9 even squares.

Topping:

Drizzle with the chocolate sauce onto the cheesecake bars and sprinkle with the crushed candy canes.

Enjoy!

Recipe courtesy of Chef Will Coleman
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