

## CHOCOLATE MINT CHEESECAKE

- 24 oz. cream cheese
- 1 cup sugar
- 5 eggs
- ½ tsp vanilla extract
- 3 Tbsp **TSG Hint of Mint Chocolate Dessert Topping**
- 1 chocolate graham cracker crust

1. In a mixer, cream the sugar and cream cheese together. While mixing at low speed, add eggs one at a time. Continue to mix until blended. smooth. Add vanilla and Hint of Mint Chocolate Dessert Topping, mix until completely blended into cream mixture.
2. Pour cheese mixture into graham cracker crust and bake at 300°F for about an hour.
3. Check by inserting toothpick, if removed clean, cheesecake is done.
4. Remove from oven and cool, finishing chilling in refrigerator.
5. Serve with TSG Hint of Mint Chocolate Dessert Topping.