

Mint Chocolate Cheesecake Cake - The Ultimate Dessert for Chocoholics

If mint chocolate is your love language, this



OVEN
350°F

TIME
25 min

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INGREDIENTS

Chocolate Cake Layer:

1 box chocolate cake mix

$\frac{1}{2}$ cup vegetable oil

3 large eggs

1 cup water

Cheesecake Layer:

2 packages (8 oz each) cream cheese, softened

1 cup granulated sugar

2 large eggs

1 tsp vanilla extract

... tsp mint extract

... cup sour cream

Fudge Layer:

1 cup semi-sweet chocolate chips

$\frac{1}{2}$ cup heavy cream

... tsp vanilla extract

Garnish:

Crushed mint chocolate candies or mint chocolate chips

Fresh mint leaves (optional)

Instructions:

1 Bake the Chocolate Cake:

2 Make the Cheesecake Layer:

3 Prepare the Fudge Layer:

4 Assemble the Cake:

5 Garnish and Serve:

Tips for Success:

Use a springform pan for easy layering and release.

Let each layer cool fully before adding the next to avoid sinking.

For a stronger mint flavor, increase extract slightly-but taste test first!

Garnish right before serving for freshest presentation.

Pair It With...:

Grasshopper Pie - cool, minty, and no-bake!

Brownie Batter Dip - for chocolate lovers who want instant gratification

Chocolate Oreo Hearts - a perfect mini version of this flavor combo

Edible Cookie Dough - another indulgent make-ahead treat

DIRECTIONS

1. Bake the Chocolate Cake: Preheat oven to 350°F (175°C). Grease and flour a 9-inch springform pan. In a large bowl, combine cake mix, oil, eggs, and water. Beat until smooth. Pour into prepared pan and bake for 20-25 minutes, or until a toothpick comes out clean. Cool completely in the pan.
2. Make the Cheesecake Layer: While the cake cools, beat softened cream cheese and sugar until smooth. Add eggs one at a time, then mix in vanilla, mint extract, and sour cream. Pour the cheesecake batter over the cooled cake layer (still in the pan).
3. Bake for 35-40 minutes at 325°F, or until the center is just set. Turn off the oven, crack the door open, and cool in the oven for 1 hour. Then refrigerate for at least 3 hours or overnight.
4. Prepare the Fudge Layer: In a microwave-safe bowl, combine chocolate chips and heavy cream. Microwave in 30-second intervals, stirring until fully melted and smooth. Stir in vanilla extract.
5. Assemble the Cake: Pour fudge over the chilled cheesecake layer and spread evenly. Return to fridge for 30 minutes to set.
6. Garnish and Serve: Top with crushed mint chocolates or mint chips and fresh mint leaves. Slice and serve chilled!
7. Tips for Success: Use a springform pan for easy layering and release.
8. Let each layer cool fully before adding the next to avoid sinking.
9. For a stronger mint flavor, increase extract slightly-but taste test first!

10. Garnish right before serving for freshest presentation.
11. Pair It With...: Want to go all in on the dessert train? Try these fan-favorite sweets:
12. Grasshopper : Pie - cool, minty, and no-bake!
13. Brownie : Batter Dip - for chocolate lovers who want instant gratification
14. Chocolate : Oreo Hearts - a perfect mini version of this flavor combo
15. Edible : Cookie Dough - another indulgent make-ahead treat
16. Storage & Make-Ahead Tips: Fridge: Store in an airtight container for up to 5 days.
17. Freezer: Can be frozen (whole or in slices) for up to 1 month. Thaw in fridge overnight before serving.
18. Best served chilled for clean slices and firm texture.
19. Final Thoughts: This Mint Chocolate Fudge Cheesecake Cake isn't just a dessert-it's a celebration in every slice. With creamy layers and a minty twist, it's made for sharing, showing off, and savoring.
20. Tried it? Share your version in the comments below, and don't forget to follow ChefManiac for more epic bakes and unforgettable desserts.

TIPS FOR SUCCESS

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More recipes: [ChefManiac.com](https://chefmaniac.com)

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