

## Easy No-Bake Mint Chocolate Cheesecake Recipe with Stunning Zebra Stripes

No-Bake Mint Chocolate Zebra Cheesecake



**TIME**  
**5 min**

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### INGREDIENTS

For the Mint Oreo Crust:

25 Mint Oreos: The mint filling in the cookies doubles down on the flavor.

4 tablespoons unsalted butter: Melted to bind the crumbs together.

For the Creamy Filling:

2 packets (2 ½ teaspoons each) unflavored gelatin powder: This ensures a clean slice.

6 tablespoons cold water: To bloom the gelatin.

2 (8-ounce) packages cream cheese: Make sure it's softened to room temperature for a lump-free texture.

2 cups heavy cream: Provides the necessary loft and richness.

¾ cup milk: To help thin the batter just enough for the zebra pour.

1 cup granulated sugar: Adjust slightly if you prefer a less sweet filling.

¼ cup dark cocoa powder: For that deep, intense chocolate contrast.

1-2 teaspoons mint extract: Start with one; some brands are stronger than others!

Green food coloring (optional): A few drops make the mint layers "pop."

Optional Garnish:

Stabilized whipped cream

Chopped Andes mints

## DIRECTIONS

1. Prepare the Crust: Start by crushing your Mint Oreos into fine crumbs. You can use a food processor for the most even texture, or go old-school with a zip-top bag and a rolling pin. Mix the crumbs with the melted butter until it looks like wet sand. Press this firmly into the bottom of a 9-inch springform pan. I like to use the bottom of a flat measuring cup to really pack it in. Chill this in the fridge while you work on the filling.
2. Dissolve the Gelatin: In a small heat-proof bowl, sprinkle the gelatin over the cold water. Let it sit (bloom) for about 5 minutes until it looks like thick applesauce. Pop it in the microwave for 20-30 seconds until it's liquid and clear. Set it aside to cool slightly.
3. Build the Cheesecake Base: In a large bowl, beat the softened cream cheese and sugar until fluffy. Gradually stream in the heavy cream, milk, and the dissolved gelatin. Continue beating until the mixture is smooth and slightly thickened.
4. Divide and Flavor: Split the mixture evenly into two separate bowls.
5. Bowl 1 (Chocolate): Sift in the dark cocoa powder and whisk until smooth.
6. Bowl 2 (Mint): Fold in the mint extract and green food coloring.
7. Create the Zebra Pattern: This is the fun part! Take the chilled crust out of the fridge. Using a large spoon or a small measuring cup, pour about ... cup of the chocolate mixture right into the center of the crust. Then, pour ... cup of the mint mixture directly into the center of the chocolate.

8. The weight of each addition will push the previous layer outward, creating rings. Keep alternating until all the batter is used. For a "swirled" look, you can take a toothpick or skewer and gently drag it from the center toward the edges.
9. Chill to Set: This cheesecake needs time to find its soul. Let it chill in the refrigerator for at least 3 hours, though overnight is always better for the cleanest slices.
10. Garnish and Serve: Once firm, run a thin knife around the edge of the springform pan before releasing the sides. Top with whipped cream, Andes mints, and fresh mint for that professional bakery look.

## SWAPS & NOTES

**The Crust:** If you can't find Mint Oreos, regular Oreos work perfectly fine.

You can also try a graham cracker crust if you want a lighter flavor profile.

**The Extract:** Be careful not to use peppermint oil in place of extract unless you reduce the amount significantly; it is much more potent.

**The Cocoa:** I highly recommend Dutch-processed or dark cocoa powder.

## TIPS FOR SUCCESS

**Room Temp is Key:** If your cream cheese is cold, you will have lumps.

Leave it out for at least 2 hours before starting.

**Sift the Cocoa:** Cocoa powder loves to clump.

Sift it before adding it to the cheesecake base to avoid "chocolate spots" in your filling.

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

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