grasshopper cheesecake



cook time:
65

prep time:
30

featured product:
POWERHOUSE SPINACH BLEND

indulge a little with this grasshopper cheesecake recipe! enjoy dessert and get your greens in one bite with this creamy, rich cheesecake made with our POWERHOUSE SPINACH BLEND. your guests won't believe there's spinach in this healthy(er) dessert! make it a new holiday tradition!

ingredients

16 servings

for the filling:
2 packed cups **organicgirl© POWERHOUSE SPINACH BLEND** ? , finely minced in a food processor
1½ pounds cream cheese
1 cup sugar
1 teaspoon peppermint extract
3 eggs

for the topping:
¼ cup **organicgirl© SUPER SPINACH!** ?
1 cup sour cream
¼ cup sugar
1 teaspoon vanilla

for the crust:
1½ cups chocolate cookie crumbs
6 tablespoons unsalted butter, melted
¼ cup sugar
¼ teaspoon fine sea salt

substitutions

? *substitute with* **SUPERGREENS!**

directions

1. preheat oven to 350°F. spray a 9-10” springform pan with cooking spray. in a medium bowl stir together crumbs, butter, sugar and salt. press into the bottom of prepared pan and bake until set, 10-12 minutes.

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for the filling:

2. in a food processor, pulse greens until smooth.

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3. add cream chese, sugar and peppermint extract, pulsing until combined, scraping sides of bowl as needed. beat in eggs until completely smooth. scrape mixture into pan, place pan on a baking sheet and bake until center barely jiggles when pan is tapped, 45-55 minutes. let cool in pan at least 1 hour.

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for the topping:

4. in a medium bowl stir together sour cream, sugar and vanilla. transfer ? of topping mixture to a food processor and add spinach. process until combined and green.

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5. spread white topping over cake, then green topping, leaving a ½” white border.

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6. let cool completely, cover and refrigerate at least 3 hours before serving.

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