

## Cream de Menthe Cheesecake Dessert

A no-bake recipe

### Ingredients:

- 1 (8-ounce) package cream cheese, room temperature
- 3 tablespoons sugar
- 1/2 teaspoon vanilla extract
- 1/8 teaspoon peppermint extract
- 1 (8-ounce) container whipped topping, thawed
- 24 Andes Crème de Menthe candies, finely chopped, divided



### Directions

1. Beat cream cheese and sugar in a large bowl with a hand mixer until smooth. Stir in extracts.
2. Fold in whipped topping and 1/2 cup chopped candies with a large spatula.
3. Divide equally into 8 serving dishes. Sprinkle each evenly with the remaining candies. Cover and chill until ready to serve.

*Makes 8 servings*

***To make a recipe card, print on card stock paper. Cut out along dotted lines. Glue the front and back of the card together.***