



Frango Mint Chocolate Cheesecake with Fresh Raspberries
Served in Marshall Field's and now Macy's Walnut Room in Chicago

Chocolate Cookie Crust (Adapted recipe)

2 cups Chocolate Cookies or Chocolate Graham Crackers, crushed
1-1/2 Tablespoons granulated sugar
1/2 cup unsalted butter, melted

Chocolate Mint Cheesecake

15 Frango Mints (milk chocolate or dark chocolate)
3 (8 ounce) packages cream cheese, softened
1 cup granulated sugar
2 large eggs
1/3 cup heavy or whipping cream
1 teaspoon vanilla extract

Chocolate Raspberry Topping:

1/4 teaspoon plain gelatin
1 Tablespoon ice cold water
1 Tablespoon seedless raspberry jam
3 Frango Mints

1/2 cup whole sour cream

Pinch of salt if desired

Garnish: 2/3 cup fresh raspberries

2 Tablespoons seedless raspberry jam, softened

Seedless raspberry jam as desired for decorations

Before Starting: Preheat oven to 350 degrees F.

Prepare Crust: In a bowl, combine crushed chocolate cookies or graham crackers and sugar. Stir in melted butter to coat crumbs. Firmly, press crumb mixture into bottom of a 9-1/2-inch springform pan; place in refrigerator while preparing filling.

Frango Mint Chocolate Filling: Melt chopped Frango Mints in a double boiler until smooth. Set aside to cool slightly.

With a mixer on medium speed, beat cream cheese until smooth; add sugar; beat for about 2 minutes. Add eggs, one at a time, mixing well; Add melted Frango mint chocolate, heavy cream, and vanilla. Mix well. Remove crust from refrigerator; spread filling evenly over the crust. (Note: I melted about 2 Frango mints and swirled the chocolate into the batter. This was not part of the original cheesecake.)

Bake the Cheesecake: Place springform pan on cookie sheet for easier handling. Bake 40 to 45 minutes or until 2-1/2-inch area around the outside edge appears set when gently shaken. Center might be slightly shaky but should firm as it cools. Cool in pan on a wire rack 15 minutes. Using a thin metal spatula, loosen cheesecake sides and crust; cool another 30 minutes. Remove sides of pan, cool 1 hour or until completely cool.

Prepare Raspberry Mint Topping: Put cold water in a small dish; sprinkle gelatin over it to soften. Transfer to the top of a double boiler over simmering water; stir until gelatin is dissolved. Stir in raspberry jam; stir until dissolved. Add the Frango Mints; stir until melted and smooth. Remove from heat; cool to lukewarm. Add sour cream to topping; mix well.

Spread Topping & Chill: Carefully spread over the cooled cheesecake top; leave it smooth or poke your finger around the topping for a lightly textured look. Chill in the refrigerator for at least 4 hours or overnight before serving. For Serving: I melted the jam, cooked it to warm; folded it into the fresh raspberries; and spooned the raspberries onto the center of the cake. For a swirled appearance, place some raspberry jam dots around the top; swirl lightly with your finger to make a light wavy appearance.

Yield: about 12 servings

Cook's Note: I added a raspberry touch to the topping because I wanted to serve the cheesecake with glazed fresh raspberries. I also used a chocolate cookie crust in place of the graham cracker crust. This makes a very firm crust.

Recipe Adapted from Source: Marshall Field & Company, Chicago
<https://recipegoldmine.com/ccm/marshall-field-frango-mint-cheesecake.html>

Famous Frango Mint Cheesecake Recipe History:

Marshall Field made Frango Mints in their kitchen since 1930, and they were shipped all over the world. Their kitchen produced 800,000 pounds of Frango Mints every year. This cheesecake was served in Marshall Field's and now Macy's famous Walnut Room.

About the Recipe: Chocolate and cheesecake are the perfect dessert duo. Start with this classic cheesecake recipe and add your favorite Frango flavors. It's easy to make and triple tosses chocolate into the crust, filling, and the topping. We topped the cheesecake with raspberries, but it can be paired with any fruit or even whipped cream. Make it ahead and it's ready for your party the next day.