

# Chocolate Peanut Butter Cheesecake

★ ★ ★ ★ ★  
4.9 from 23 reviews



Prep Time: 40 minutes   Cook Time: 1 hour 10 minutes   Yield: 16 slices  1x   Category: Dessert  
Method: Oven   Cuisine: American

## Description

If there's nothing you love more in the world than the combination of chocolate and peanut butter, you must try this **Chocolate Peanut Butter Cheesecake recipe!** Oreo crust, creamy peanut butter cheesecake filling with chocolate chips, milk chocolate ganache, and a pile of chopped Reese's cups on top, equals pure bliss!

## Ingredients

### FOR OREO CRUST:

- 2 cups Oreo crumbs
- 4 Tbsp. unsalted butter-melted

### PEANUT BUTTER CHEESECAKE FILLING:

- 32 oz cream cheese- softened



4 large eggs  
1 cup smooth peanut butter  
2 tsp. vanilla  
1/3 cup heavy cream  
1 ¼ cups miniature chocolate chips

**FOR MILK CHOCOLATE GANACHE:**

½ cup heavy cream  
1 ½ cups milk chocolate chips or 9.5 oz. milk chocolate-finely chopped

**FOR GARNISH:**

Chopped Reese's cups  
Crushed roasted peanuts



## Instructions

First, coat a 9-inch springform pan with cooking spray and line the bottom with parchment paper. Wrap pan with two layers of aluminum foil and bring the foil up the sides of the pan and make sure it is tight and secure so no water gets in during the baking in the water bath!!!!

**TO MAKE THE CRUST:**

- 1 In a food processor finely ground whole Oreo cookies with the filling to get fine crumbs. Combine the crumbs with melted butter and stir until evenly moistened.
- 2 Press the mixture into the bottom of the springform pan and set it in the fridge to firm while making the filling.

- 1 Preheat the oven to 350 F.
- 2 Beat softened cream cheese with sugar until smooth.
- 3 Mix in peanut butter, heavy cream, and vanilla.
- 4 Add eggs one at a time beating after each addition just to combine, do not over mix it.
- 5 Stir in chocolate chips and spread the mixture over chilled crust. Smooth the top and place the springform pan in a roasting pan. Pour hot water into a roasting pan (about a quarter of the way).
- 6 Bake for 55-70 minutes, until the cheesecake, is set around the edges and slightly loose in the center. Tent the top of the springform pan with aluminum foil if it starts browning too quickly.
- 7 Remove the cheesecake from the water bath and set it on a cooling rack to cool. Remove aluminum foil and refrigerate (at least 5 hours or overnight).

### **GANACHE:**

- 1 When the cake is completely cooled run a thin knife around the edge and release the ring of the springform pan, then transfer the cake on a serving plate.
- 2 On medium heat bring heavy cream to boil. Place half of the milk chocolate chips (or chopped chocolate) in a heatproof bowl and pour the cream over the chocolate, stir until the chocolate is melted completely. Add the remaining chocolate and stir until it's melted and smooth. Set aside to cool. The ganache should be pourable but not too thin.
- 3 Spread the ganache on top all over to the edges and let it drip down the sides. I suggest you do this in two layers to avoid the ganache run down too much and cover the whole edges of the cake. Also if the ganache won't drip enough you can slightly reheat the second batch and drizzle it with the spoon. Let the ganache set slightly then sprinkle with chopped peanuts and pile with coarsely chopped Reese's.
- 4 Set in the fridge until ready to serve.

# Nutrition Facts

Serving Size 1 slice

Serves 16

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**Amount Per Serving**

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**Calories** 652

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**% Daily Value\***

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**Total Fat** 47.5g **61%**

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**Cholesterol** 122.3mg **41%**

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**Sodium** 234.9mg **10%**

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**Total Carbohydrate** 48.6g **18%**

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Sugars 41.6g

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**Protein** 12.9g **26%**

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Vitamin A 28% Vitamin C 0%

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