

Peanut Butter Cup Cheesecake

Ingredients

22 Oreo Cookies	2 T Brown Sugar
1/2 c Peanuts (roasted, salted,	plus 1/3 cup)
6 T Unsalted Butter (melted)	24 oz Cream Cheese (room
temperature)	1 c Sugar
1 T Cornstarch	1/2 c Sour Cream
3/4 c Peanut Butter (creamy)	1 1/2 t Vanilla Extract
3 Eggs (room temperature)	9 oz Peanut Butter Cups (or 12
regular sized, chopped)	1 1/4 c Heavy Cream
1/2 c Semi-Sweet Chocolate Chips	2 T Powdered Sugar

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Instructions

- 1.Preheat the oven to 300 degrees F. Position the oven racks so one is just above the middle position and the other is in the bottom third of the oven. Lightly grease a 9-inch springform pan.
- 2.For the crust, add the oreos and 1/2 cup peanuts to a food processor and process until the mixture resembles coarse crumbs. Put the crumbs into a bowl and add brown sugar and melted butter. Mix well until the mixture is sandy in texture and evenly coated with butter. Press the mixture into the bottom and 1/2-inch or so up the sides of the prepared pan.
- 3.Place the crust in preheated oven and bake for 8 minutes. Remove from the oven and let cool while you prepare the filling.
- 4.In a large bowl a stand mixer with a paddle attachment, whip the cream cheese and sugar until fluffy. Add cornstarch, sour cream, peanut butter, and 1 teaspoon vanilla together then mix until smooth and creamy, 1-2 minutes, scraping down the sides of the bowl, as needed. Add the eggs and mix until just combined, do not overmix. Fold in 10 chopped peanut butter cups with a spatula.
- 5.Pour the cheesecake filling over the crust and spread evenly. Place a metal

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9X13-inch pan on the bottom rack of the oven and pour in 2-3 cups of boiling water. Immediately place the cheesecake on the upper rack and bake for 50-65 minutes until the cheesecake is set around the edges. A slight jiggle in the center of the cheesecake is fine.

6. Turn the oven off and prop the oven door open a few inches. Keep the cheesecake in the oven for 30 minutes. Remove and let cool completely.

7. For the ganache, heat 1/4 cup cream in a pot until it just starts to simmer. Off the heat, stir in the chocolate and 1/4 teaspoon vanilla. Let sit for a couple minutes. Stir to combine until it is silky and smooth. Spread evenly over the cooled cheesecake. Sprinkle with 1/3 cup chopped peanuts. Cover and refrigerate the cheesecake overnight.

8. A couple hours prior to serving prepare the whipped cream. Combine 1 cup heavy cream, powdered sugar, and 1/4 teaspoon vanilla, in a stand mixer with whisk attachment. Whip until soft peaks and the cream holds its shape. Smooth the cream on top of entire cheesecake. Sprinkle with 2 chopped peanut butter cups on top.

9. To serve, run a long knife under hot water, wipe dry and cut the cheesecake into

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slices, repeating the water between cuts.