

Halle Recipes

Peanut Butter Cheesecake

SERVES

1 large cheese cake

Ingredients

- 30 Oreos
- 6 Tbsp Margarine
- 1 Cup Peanut Butter
- 1 Cup Heavy Cream
- 1t Vanilla
- 8oz Reeses Mini's
- 32oz Cream Cheese (4 pkgs)
- 5 Large Eggs
- 1 1/2 Cup Brown Sugar
- Ganache Topping: 1 Cup Semisweet Chocolate Chips, 1/2 Cup Heavy Cream, 8oz Reeses

Method

1. Preheat to 325. Crush Oreos and combine with margarine.
2. Press into the bottom of a springform pan and bake at 325 Degrees for 9 minutes.
3. Combine cream cheese, eggs, brown sugar, peanut butter, heavy cream, vanilla and Reeses mini's.
4. Pour on top of the crust. Bake for 60-75 minutes.
5. Topping: melt cream and chocolate chips together until smooth.
6. Pour on cheesecake. Crumble Reeses on top.

