THE J.M. SMUCKER Co

Chocolate Peanut Butter Cheesecake

Prep Time	Cook Time	Serves	Difficulty
15 mins	1 hr 10 mins	16	N/A

Ingredients

- **Crust:**
- 2 cups (500 mL) chocolate cookie crumbs
- 1/2 cup (125 mL) butter, melted
- **Filling:**
- 8 oz (250 g) cream cheese, softened (3 packages)
- 2/3 cup (150 mL) sugar
- 1/4 cup (50 mL) **Robin Hood®** Original All Purpose Flour

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- 4 eggs
- 1 cup (250 mL) **Jif®** Creamy Peanut Butter
- 1 can (300 mL) **Eagle Brand®** Sweetened Condensed Milk, Regular or Low Fat
- 1/2 cup (125 mL) **Jif®** Creamy Peanut Butter
- **Chocolate Glaze:**
- 1/2 cup (125 mL) **Carnation®** Evaporated Milk, Regular, 2% or Fat Free
- 2 cups (500 mL) semi-sweet chocolate chips

Directions

Step 1:

Preheat oven to 350°F (180°C). Combine cookie crumbs and melted butter in small bowl. Press into bottom of 9” (3” deep) (23 cm / 7.5 cm) springform pan. Place on baking sheet and bake 10 minutes. Remove from oven and reduce temperature to 300°F (150°C).

Step 2:

Beat cream cheese in large bowl of electric mixer until smooth. Gradually beat in sugar, flour, eggs, 1 cup (250 mL) peanut butter and sweetened condensed milk. Pour over crust. Drop remaining 1/2 cup (125 mL) peanut butter over batter and use a knife to create a swirl pattern. Bake 55-60 minutes or until edges are firm but centre is still a bit jiggly. Remove and cool on wire rack. Refrigerate at least 6 hours to set.

Step 4:

Heat evaporated milk in small saucepan over medium heat until hot but not boiling. Remove from heat and add chocolate chips. Let sit 5 minutes until chocolate has melted. Stir until combined. Pour over chilled cheesecake. Return to fridge and chill an additional 1-2 hours or until chocolate is firm.

Images

