

peanut butter cup cheesecake

Preheat oven to 325 degrees

Brief summary of the recipe.

Ingredients

for crust

- 1 1/2 cup finely ground chocolate cookies
- 1/3 cup of butter melted

for cheesecake

- 2 packages of (8 ounce each) cream cheese
- 14 oz sweetened condensed milk
- 3 large eggs
- 6 oz chocolate baking bars, melted and cooled
- 2 teaspoons of vanilla extract
- 1 package mini peanut butter cups, coarsely chopped

Directions

1. grease 9" inch springform pan,
2. combine cookie crumbs and butter in bowl. press onto bottom and side of prepared pan.
3. beat cream cheese, sweetened condensed milk in large mixing bowl until smooth. beat in eggs, melted chocolate and vanilla.
4. stir in peanut butter cups and pour into prepared crust.
5. bake for 55 to 65 minutes or until edges are set but center still moves slightly
6. remove from oven, cool completely in pan on wire rack.
7. refrigerate for several hrs or overnight, remove sides of pan and serve.

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