Peanut Butter Chocolate Cheesecake

Description

The peanut butter cheesecake is no-bake, so this is a pretty simple dessert without a ton of hands on time. It does need to chill for four hours before serving, though, so keep that in mind!



Summary

Yield: 10
Source: Buns in My Oven
Prep Time: 30 minutes
Category: Desserts
Cuisine: American

Ingredients

- 1 family sized package brownie mix or store bought brownies
- 3/4 cup hot fudge ice cream topping warmed
- 16 oz cream cheese softened
- 1 1/2 cup crunchy peanut butter
- 14 oz sweetened condensed milk
- 1 cup whipping cream
- 2 tbsp powdered sugar

Instructions

Prepare the brownies according to package directions.

Bake in a 9x13 baking dish and allow to cool completely.

Cut brownies into bars and place 3/4 of the bars into a 9x3 inch springform pan.

Press the brownies together to form the crust.

Spread the hot fudge sauce on top of the brownie crust.

Set aside.

Crumble the remaining brownies and set aside.

In a large mixing bowl, beat together the cream cheese and peanut butter together until well combined.

Beat in the condensed milk.

Set aside.

Whip the cream until you have soft peaks.

Beat in the powdered sugar until stiff peaks form.

Fold the cream into the cheesecake mixture.

Spread half of the cheesecake mixture on the brownie crust.

Sprinkle the crumbled brownies on top.

Spread the remaining cheesecake mixture on top of the crumbled brownies.

Cover and chill for 4 to 24 hours.

Garnish with chocolate syrup or peanut butter cups if desired.