

Peanut Butter Cheesecake

Servings : 14

Amount	Measure	Ingredient - Preparation Method
1 1/2	cups	graham cracker crumbs
1/3	cup	butter - softened
40	ounces	cream cheese - softened
1 1/2	cups	sugar
3/4	cup	creamy peanut butter
2	teaspoons	vanilla extract
3	large	eggs
1	cup	peanut butter chip
1	cup	semisweet chocolate chip
8	ounces	sour cream
1/2	cup	powdered sugar - sifted
3	tablespoons	creamy peanut butter
1/2	cup	unsalted peanuts - finely chopped

Stir together graham cracker crumbs and melted butter. Firmly press mixture in bottom and 1 inch up sides of a 10 inch springform pan. Bake at 350 for 5 minutes. Cool in pan on a wire rack.

Beat cream cheese at high speed with an electric mixer until creamy; gradually add 1.5 cups sugar, beating well. Add 3/4 cup peanut butter and vanilla, beating until blended. Add eggs, one at a time, beating until blended after each one. Stir in chips. Pour batter into prepared pan.

Bake at 350 for 55-60 minutes or until cheesecake is almost set. Remove from oven; cool in pan on wire rack for 15 minutes.

Meanwhile, stir together sour cream, powdered sugar, and 3 tablespoons peanut butter. Spread sour cream mixture over top of cheesecake; sprinkle with peanuts. Run knife around edge of pan to release sides; cool to room temperature. Cover and chill at least 8 hours. Remove sides of pan.