

Veronica's Peanut Butter Chocolate Cheesecake

Ingredients:

For the Base:

2 cups Oreo Crumbs
1/4 cup Butter

For the Cheesecake:

3 blocks Cream Cheese
3/4 cup Sugar
1/4 tsp Salt
3/4 cup Sour Cream
1 tsp Vanilla
3 Eggs
3/4 cup Peanut Butter
2 tbsp Heavy Cream
1 cup Milk Chocolate

For the Chocolate Ganache:

1/4 cup Heavy Cream
1/2 cup Milk Chocolate

Directions:

Preheat your oven to 325° F

Line the base of a 9 inch springform pan (if needed).

For the Base:

Melt the butter, stir in the oreo crumbs. Press into base of your springform pan.

For the Cheesecake:

Beat the cream cheese, sugar and salt until combined. Beat in the sour cream and vanilla, then the eggs one at a time. Pour 1/3 of the mixture into a separate bowl.

Heat up the heavy cream in the microwave until small bubbles start to form (30 - 45 seconds). Pour the hot cream over the chocolate and stir until melted. If the chocolate is not all melted, microwave for 10 seconds at a time, stirring well in between until chocolate is fully melted. Stir the chocolate mixture into the third that you set aside earlier.

Stir peanut butter into the remaining two-thirds of the mixture.

Pour the peanut butter mixture into your pan over the base. Pour the chocolate mixture into your pan over the peanut butter mixture.

Bake in your preheated oven for 1 hour, then turn off the oven, open it a crack and leave the cheesecake in for another hour. Refrigerate for 4 hours or overnight. Run a knife around the edge to loosen the cheesecake and move it from the pan to your serving dish.

For the Ganache:

Microwave the heavy cream until small bubbles form (30 – 45 seconds). Add the chocolate and stir until smooth. If the chocolate is not fully melted, microwave for 10 seconds then stir and repeat until chocolate is completely melted. Let cool to room temperature. Pour it over the cheesecake.

Enjoy your delicious cheesecake! <3