

# PEANUT BUTTER CUP BROWNIE CHEESECAKE



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### Brownie Crust:

6 tablespoons butter, melted plus 1 tablespoon butter to grease pan

1  $\frac{1}{4}$  cup sugar

1 tablespoon vanilla

2 eggs

1 cup plus 2 tablespoons flour

$\frac{1}{3}$  cups unsweetened cocoa

$\frac{1}{2}$  teaspoons baking powder

$\frac{1}{2}$  teaspoons salt

1 cup semi-sweet chocolate chips

1 cup peanut butter chips

6 whole peanut butter cups, cut into quarters

Preheat oven to 350°F.

Butter a 9-inch springform pan, line with a parchment round and butter the parchment.

Stir together butter, sugar and vanilla in a bowl.

Add eggs.

Stir in flour, cocoa, baking powder and salt.

Spread in prepared pan. Bake about 25 minutes.

Remove from oven and sprinkle on choc chips, peanut butter

chips and the peanut butter cups.

Lower oven to 325°F. Pour the cheesecake batter right on top (directions below).

#### Cheesecake Batter:

2 pounds cream cheese, soft

5 eggs

1  $\frac{1}{2}$  cups brown sugar, firmly packed

1 cup creamy peanut butter

$\frac{1}{2}$  cups heavy cream

1 tablespoon vanilla

Beat cream cheese in bowl of mixer until smooth.

Add eggs, one at a time.

Add sugar, peanut butter and cream until smooth.

Add vanilla.

Pour filling into pan. Make sure you lowered oven to 325°F at this point.

Wrap foil around springform sides and set in large roasting pan.

Add hot water to roasting pan so it comes up 1 inch the sides of the pan. (You are making a water bath)

Place entire roasting pan in the oven.

Bake at 325°F for 90 minutes.

Let cool 1 hour.

Run knife around edge and chill at least 4 hours.

#### Topping:

$\frac{1}{4}$  cup heavy cream

1 cup semi-sweet chocolate chips

7 peanut butter cups, cut in half

Microwave cream till hot. Add chips and let sit a minute.

Whisk chips until melted and smooth. Drizzle all over the top reserving some.

Use the reserved chocolate to dip the peanut butter cup halves into and stick them on the cake.

Keep chilled!