

## DOUBLE CHOCOLATE PEANUT BUTTER CHEESECAKE

### INGREDIENTS

#### for the Crust

1 1/2 cup Nabisco Famous Wafer cookie crumbs (Or Oreos, minus the filling)  
2 tablespoons granulated Sugar  
2 tablespoons unsalted butter, melted

#### for the Filling

8 ounces cream cheese, softened  
1/2 cup smooth peanut butter  
1/2 cup brown sugar  
1 egg  
2 tablespoons heavy cream  
1/2 teaspoon vanilla extract

#### for the Ganache

1/2 cup semi-sweet chocolate, chopped into small pieces  
1/4 cup heavy cream  
1 cup peanuts, toasted and roughly chopped

### DIRECTIONS

Preheat oven at 350F. Grease a 7-inch spring form pan.

Make the crust by combining wafer crumbs, sugar and butter in a small bowl with a small whisk or fork. It should look like coarse sand. Press the mixture onto the bottom of the spring form pan. Bake crust for 10-12 minutes. Set aside to cool. Turn down oven temperature to 250F.

To prepare filling, in the work bowl of your stand mixer fitted with the paddle attachment, cream together the cream cheese and peanut butter on medium speed until smooth. Add brown sugar and beat to combine. Then add egg, heavy cream and vanilla extract, mix for 2 minutes or until well blended. Pour the filling over the cooled crust. Tap the pan on counter a few times to release all the air in the batter. Bake for 45 to 50 minutes, or until the edge of the cheesecake is puffed but the center is still wobbly and wet looking.

Turn off the oven with the door slightly opened, let the cheesecake sit in the oven to cool completely, at least an hour. Chill for at least 4 hours, or preferably overnight.

Before serving, leave the cake in room temperature for 30 minutes. To make the ganache, place the chocolate and heavy cream in a medium heatproof bowl over a pot of simmering water. Stir the mixture using a wooden spoon until melted and smooth, about 5 minutes. Let cool for a few minutes until a bit less than lukewarm to the touch. Pour the ganache on top of the cake. Working quickly, spread the ganache with a small metal spatula or knife, using big strokes to push the ganache over the sides of the cake.

Sprinkle toasted peanut on top as garnish.