



PEANUT BUTTER CHEESECAKE

SERVES: 6-8 **READY IN:** 2:45 **PREP TIME:** :30 **COOK TIME:** :15

INGREDIENTS

FOR THE CRUST:

- 1 cup flour, sifted
- 4 tbsp peanut butter
- 2 tbsp brown sugar
- 2 tbsp butter
- 1 ½ tbsp honey
- 3 tbsp water

FOR THE FILLING:

- 2 oz dark chocolate Bar
- 8 oz cream cheese
- 5 oz truwhip, thawed

FOR THE TOPPING:

- 5 oz truwhip
- Shaved chocolate

DIRECTIONS

1. Butter and flour 9" pie pan.
2. Preheat the oven to 350° F.
3. Make pie crust. In a bowl, cream butter. Add brown sugar, peanut butter, honey and flour. Mix well. Then add water and mix well. Work with hands until dough almost holds together. (do not need to knead the dough) Place into 9" pie pan and press the pastry into bottom and up the sides of the pan with hands and fingertips. Poke holes in bottom and side of crust. Bake for 12-15 minutes. Let cool.
4. In the meantime, make filling. Chop dark chocolate bar into uniform pieces and put them into a bowl. Heat 1 cup of hot water in a saucepan over low heat, place the chocolate bowl over the hot water. When chocolate starts to melt, turn off the heat and stir frequently. When chocolate is almost melted, remove the chocolate bowl from the saucepan and stir until smooth and completely melted.
5. In a bowl, beat cream cheese and add melted chocolate and 5 oz truwhip. Mix well until well blended and creamy. Then pour into the crust. Chill in the refrigerator for 1-2 hours or until set.
6. When served, pipe 2 oz truwhip or decorate as you like and sprinkle shaved chocolate on top.