

Chocolate & Peanut Butter Mousse Cheesecake

Janon Furrer - Prescott, AZ

Taste of Home - April/ May 2012

Servings: 16

Start to Finish Time: 50 minutes

Freezing Time: 2 hours

1 1/2 cups chocolate wafer crumbs

1/4 cup butter, melted

MOUSSE LAYERS

3/4 cup creamy peanut butter

5 ounces cream cheese, softened

2 tablespoons butter, softened

1 1/4 cups confectioner's sugar

1 1/4 cups heavy cream, whipped and divided

5 ounces bittersweet chocolate, chopped

1 bar (3 1/2 oz) milk chocolate candy, chopped

1/3 cup sugar

1/4 cup 2% milk

1 teaspoon vanilla extract

GANACHE

6 ounces bittersweet chocolate, chopped

2/3 cup heavy cream

1 teaspoon vanilla extract

shaved chocolate (optional)

In a bowl, combine the wafer crumbs and butter. Press onto the bottom of a greased 9-inch springform pan.

In a bowl, beat the peanut butter, cream cheese and butter until smooth. Add the confectioner's sugar and beat until smooth. With a spatula, fold in 1 1/4 cups of the whipped cream. Spread over the crust.

Place the bittersweet and milk chocolates in a bowl.

In a small saucepan, bring the sugar and milk just to a boil. Pour over the chocolate. Whisk until smooth. Stir in the vanilla. Cool to room temperature, stirring occasionally.

Gently fold in the remaining whipped cream. Spread over the peanut butter layer.

Cover and freeze for two hours or until firm.

For the ganache, place the chocolate in a bowl.

In a small saucepan, bring the cream just to a boil. Pour over the chocolate and whisk until smooth. Stir in the vanilla. Cool to reach a spreading consistency, stirring occasionally. Spread over the cheesecake.

Refrigerate until set.

With a knife, loosen the cheesecake from the pan. Remove the rim.

Top with chocolate if desired.

Per Serving (excluding unknown items): 325 Calories; 29g Fat (73.1% calories from fat); 3g Protein; 20g Carbohydrate; 3g Dietary Fiber; 61mg Cholesterol; 86mg Sodium. Exchanges: 1/2 Grain(Starch); 0 Lean Meat; 0 Non-Fat Milk; 5 1/2 Fat; 1 Other Carbohydrates.