

Dessert

NY-Style Cheesecake with Peanutty Crust

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Servings: 24

Preparation Time: 20 minutes

Start to Finish Time: 1 hour

3/4 cup Skippy Creamy peanut butter

1 3/4 cups graham cracker crumbs

1 1/4 cups sugar

4 eggs

1 tablespoon vanilla extract

3 packages (8 ounces ea) cream cheese, softened

1 cup sour cream

Preheat the oven to 325 degrees.

For the crust: In a mixing bowl, beat 1/2 cup of the peanut butter, the graham cracker crumbs, 1/4 cup of the sugar and one egg with an electric mixer until smooth. Evenly press the crust into the bottom and one-inch up the sides of a 10-inch springform pan. Set aside.

Meanwhile, in a mixing bowl, beat the cream cheese, remaining one cup of sugar, vanilla and sour cream with an electric mixer until smooth. Add the remaining three eggs, one at a time, and continue beating until fluffy. Pour into the prepared crust.

Bake for one hour or until the center is almost set.

Cool for one hour on a wire rack.

Refrigerate for three hours or overnight.

Melt the remaining 1/4 cup of peanut butter and drizzle over the cheesecake just before serving.

Per Serving (excluding unknown items): 202 Calories; 14g Fat (59.9% calories from fat); 4g Protein; 17g Carbohydrate; trace Dietary Fiber; 71mg Cholesterol; 140mg Sodium. Exchanges: 1/2 Grain(Starch); 1/2 Lean Meat; 0 Non-Fat Milk; 2 1/2 Fat; 1/2 Other Carbohydrates.