

# Peanut Butter Cheesecake II

*The Gregory House - Averill Park, NY  
The Great Country Inns of America Cookbook (2nd ed) (1992)*

## Servings: 12

*graham cracker pie crust  
2 cups creamy peanut butter  
1 pound cream cheese, softened  
2 tablespoons butter, melted  
2 teaspoons vanilla extract  
1 1/2 cups heavy cream*

## TOPPING

*6 ounces semisweet chocolate  
4 tablespoons hot coffee*

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Press the graham cracker crust into a ten-inch springform pan. Bake at 325 degrees for 10 minutes. Cool.

In a bowl, beat the peanut butter, sugar, cream cheese, butter and vanilla until smooth and creamy.

In a bowl, beat the heavy cream until soft peaks form. Fold the whipped cream into the peanut butter mixture. Spoon into the crust.

Refrigate for at least six hours.

For the topping: In a saucepan, melt the chocolate. Add the coffee and mix well. Cool. Spread the topping over the chilled cheesecake. Refrigerate until the chocolate sets.

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Per Serving (excluding unknown items): 321 Calories; 30g Fat (81.8% calories from fat); 4g Protein; 11g Carbohydrate; 0g Dietary Fiber; 87mg Cholesterol; 144mg Sodium. Exchanges: 1/2 Lean Meat; 0 Non-Fat Milk; 6 Fat; 1/2 Other Carbohydrates.

Desserts

## Per Serving Nutritional Analysis

|                                       |       |                            |       |
|---------------------------------------|-------|----------------------------|-------|
| <b>Calories (kcal):</b>               | 321   | <b>Vitamin B6 (mg):</b>    | trace |
| <b>% Calories from Fat:</b>           | 81.8% | <b>Vitamin B12 (mcg):</b>  | .2mcg |
| <b>% Calories from Carbohydrates:</b> | 13.3% | <b>Thiamin B1 (mg):</b>    | trace |
| <b>% Calories from Protein:</b>       | 4.9%  | <b>Riboflavin B2 (mg):</b> | .1mg  |
| <b>Total Fat (g):</b>                 | 30g   | <b>Folacin (mcg):</b>      | 7mcg  |
| <b>Saturated Fat (g):</b>             | 19g   | <b>Niacin (mg):</b>        | trace |

**Monounsaturated Fat (g):** 9g  
**Polyunsaturated Fat (g):** 1g  
**Cholesterol (mg):** 87mg  
**Carbohydrate (g):** 11g  
**Dietary Fiber (g):** 0g  
**Protein (g):** 4g  
**Sodium (mg):** 144mg  
**Potassium (mg):** 123mg  
**Calcium (mg):** 55mg  
**Iron (mg):** 1mg  
**Zinc (mg):** 1mg  
**Vitamin C (mg):** trace  
**Vitamin A (i.u.):** 1052IU  
**Vitamin A (r.e.):** 306 1/2RE

**Caffeine (mg):** 12mg  
**Alcohol (kcal):** 2  
**% Refused:** n n%

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### Food Exchanges

**Grain (Starch):** 0  
**Lean Meat:** 1/2  
**Vegetable:** 0  
**Fruit:** 0  
**Non-Fat Milk:** 0  
**Fat:** 6  
**Other Carbohydrates:** 1/2

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## Nutrition Facts

Servings per Recipe: 12

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### Amount Per Serving

**Calories** 321 **Calories from Fat:** 263

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#### % Daily Values\*

|                            |                   |     |
|----------------------------|-------------------|-----|
| <b>Total Fat</b>           | 30g               | 47% |
|                            | Saturated Fat 19g | 94% |
| <b>Cholesterol</b>         | 87mg              | 29% |
| <b>Sodium</b>              | 144mg             | 6%  |
| <b>Total Carbohydrates</b> | 11g               | 4%  |
|                            | Dietary Fiber 0g  | 0%  |
| <b>Protein</b>             | 4g                |     |

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|                  |     |
|------------------|-----|
| <b>Vitamin A</b> | 21% |
| <b>Vitamin C</b> | 0%  |
| <b>Calcium</b>   | 5%  |
| <b>Iron</b>      | 5%  |

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*\* Percent Daily Values are based on a 2000 calorie diet.*