Peanut Butter Cheesecake

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Taste of Home - Prize-Winning Recipes

Servings: 12

1 1/2 cups crushed pretzels
1/3 cup butter, melted
FILLING
5 packages (8 ounces ea) cream cheese, softened
1 1/2 cups sugar
3/4 cup creamy peanut butter
2 teaspoons vanilla extract
3 eggs
1 cup peanut butter chips
1 cup semisweet chocolate chips
TOPPING
1 cup (8 ounces) sour cream
3 tablespoons creamy peanut butter
1/2 cup sugar
1/2 cup unsalted peanuts, finely chopped

Preheat the oven to 350 degrees.

In a small bowl, combine the pretzels and butter. Press onto the bottom and one inch up the sides of a greased 10-inch springform pan. Place the pan on a baking sheet.

Bake for 5 minutes. Cool on a wire rack.

In a mixing bowl, beat the cream cheese and sugar until smooth. Add the peanut butter and vanilla. Mix well. Add the eggs. Beat on low just until combined. Stir in the chips. Pour over the crust.

Bake for 50 to 55 minutes or until the center is almost set. Cool on a wire rack for 15 minutes (leave the oven on).

Meanwhile, in a mixing bowl, combine the sour cream, peanut butter and sugar. Spread over the filling. Sprinkle with the nuts. Return to the oven for 5 minutes. Cool on a wire rack for 10 minutes. Carefully run a knife around the edge of the pan to loosen. Cool for one hour longer.

Refrigerate overnight. Remove the sides of the pan. Refrigerate the leftovers.

Per Serving (excluding unknown items): 790 Calories; 56g Fat (61.9% calories from fat); 16g Protein; 62g Carbohydrate; 3g Dietary Fiber; 182mg Cholesterol; 582mg Sodium. Exchanges: 1/2 Grain(Starch); 2 Lean Meat; 0 Non-Fat Milk; 10 Fat; 3 Other Carbohydrates.