



## Peanut Butter Brownie Cheesecake

 Vegetarian

READY IN



840 min.

SERVINGS



16

CALORIES



537 kcal

DESSERT

### Ingredients

- 16 oz brownie mix
- 17.5 oz peanut butter sandwich cookie crumbs
- 1 serving vegetable oil for on cookie mix pouch
- 24 oz cream cheese softened
- 14 oz condensed milk sweetened canned (not evaporated)
- 3 eggs
- 1 teaspoon vanilla
- 1 cup mrs richardson's butterscotch caramel sauce

## Equipment

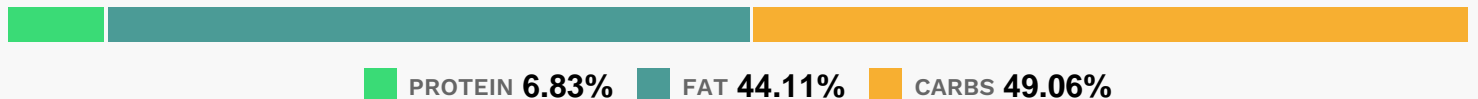
- bowl
- frying pan
- paper towels
- oven
- knife
- wire rack
- hand mixer
- aluminum foil
- microwave
- spatula
- springform pan
- serrated knife

## Directions

- Heat oven to 350°F. (325°F for dark or nonstick pan). Make and bake brownie mix as directed on box for cakelike brownies for 8-inch square pan. Cool completely on cooling rack, about 1 1/2 hours.
- Make cookie dough as directed on pouch. Cover and refrigerate about 1 hour or until firm.
- Wrap outside bottom and side of 9-inch springform pan with heavy-duty foil to prevent leaking. Spray inside of pan with cooking spray. Press cookie dough on bottom and 1/2 inch up sides of pan.
- Bake 13 to 18 minutes or until set.
- Meanwhile, in large bowl, beat cream cheese with electric mixer on medium speed until fluffy. Gradually beat in condensed milk until smooth. Beat in eggs one at a time, just until blended. Stir in vanilla.
- Pour into crust.
- In medium bowl, crumble a 4x4-inch square of cooled brownies into small pieces (about 1 1/2 cups). Reserve remaining brownies for another use.

- Sprinkle crumbled brownie pieces over cream cheese filling. Gently fold pieces into filling until just evenly coated.
- Bake 50 to 60 minutes or until cheesecake is set at least 2 inches from edge of pan and center of cheesecake still jiggles slightly when moved and surface is golden brown. Turn oven off; open oven door at least 4 inches.
- Let cheesecake remain in oven 30 minutes. Cool on cooling rack, 30 minutes. Run small metal spatula around edge of pan. Refrigerate uncovered at least 8 hours or overnight before serving.
- To serve, carefully run knife along side of cheesecake to loosen.
- Remove foil and side of pan. To cut cheesecake, use long, thin blade, non-serrated knife. Dip knife into hot water after each cut, cleaning it off with paper towel. In small microwavable bowl, microwave caramel topping uncovered on High 10 to 20 seconds or until thoroughly heated. Top individual servings with caramel topping. Store cheesecake covered in refrigerator.

## Nutrition Facts



## Properties

Glycemic Index:5.5, Glycemic Load:8.87, Inflammation Score:-4, Nutrition Score:5.2500000492386%

## Nutrients (% of daily need)

Calories: 537.13kcal (26.86%), Fat: 26.86g (41.32%), Saturated Fat: 12.19g (76.19%), Carbohydrates: 67.22g (22.41%), Net Carbohydrates: 66.11g (24.04%), Sugar: 49.45g (54.94%), Cholesterol: 82.07mg (27.36%), Sodium: 562.41mg (24.45%), Alcohol: 0.09g (100%), Alcohol %: 0.07% (100%), Protein: 9.36g (18.73%), Selenium: 10.04µg (14.35%), Vitamin B2: 0.24mg (14.06%), Vitamin A: 694.6IU (13.89%), Phosphorus: 130.12mg (13.01%), Calcium: 123.27mg (12.33%), Iron: 1.44mg (7.97%), Vitamin B5: 0.58mg (5.77%), Vitamin B12: 0.3µg (5.03%), Potassium: 169.24mg (4.84%), Fiber: 1.11g (4.43%), Vitamin E: 0.57mg (3.8%), Zinc: 0.55mg (3.68%), Magnesium: 12mg (3%), Folate: 10.72µg (2.68%), Vitamin K: 2.68µg (2.55%), Vitamin B6: 0.05mg (2.53%), Vitamin B1: 0.04mg (2.36%), Vitamin D: 0.21µg (1.43%)