



Peanut Butter Cheesecake

READY IN



230 min.

SERVINGS



25

CALORIES



156 kcal

DESSERT

Ingredients

- 20 peanut butter-chocolate chip cookies crushed finely (2 inch)
- 16 oz philadelphia cream cheese softened
- 0.3 cup creamy peanut butter
- 2 eggs
- 3 Tbsp butter melted
- 0.5 cup sugar
- 0.5 tsp vanilla

Equipment

- bowl
- oven
- knife
- wire rack
- baking pan
- hand mixer

Directions

- Preheat oven to 350F.
- Mix crumbs and margarine; press firmly onto bottom of 9-inch square baking pan. Beat cream cheese, sugar and vanilla in large bowl with electric mixer on medium speed until well blended.
- Add eggs, 1 at a time, mixing on low speed after each addition just until blended.
- Remove 1/2 cup of the batter; set aside.
- Spread remaining batter over crust. Stir peanut butter into reserved 1/2 cup batter. Spoon over cheesecake.
- Cut through batter with knife several times for marble effect.
- Bake 35 to 40 min. or until center is almost set. Cool completely on wire rack. Cover.
- Refrigerate 3 hours or overnight.
- Cut into 25 squares. Store in airtight container in refrigerator.

Nutrition Facts

■ PROTEIN **6.42%** ■ FAT **64.46%** ■ CARBS **29.12%**

Properties

Glycemic Index:6.39, Glycemic Load:5.91, Inflammation Score:-2, Nutrition Score:2.1426086982955%

Nutrients (% of daily need)

Calories: 155.92kcal (7.8%), Fat: 11.38g (17.51%), Saturated Fat: 5.16g (32.26%), Carbohydrates: 11.57g (3.86%), Net Carbohydrates: 11.2g (4.07%), Sugar: 7.82g (8.69%), Cholesterol: 32.12mg (10.71%), Sodium: 120.52mg (5.24%), Alcohol: 0.03g (100%), Alcohol %: 0.09% (100%), Protein: 2.55g (5.1%), Vitamin A: 322.77IU (6.46%), Vitamin B2:

0.08mg (4.71%), Phosphorus: 39.83mg (3.98%), Selenium: 2.77µg (3.96%), Vitamin E: 0.48mg (3.2%), Folate: 11.42µg (2.85%), Vitamin B3: 0.54mg (2.7%), Vitamin B1: 0.04mg (2.56%), Magnesium: 9.38mg (2.35%), Calcium: 21.39mg (2.14%), Manganese: 0.04mg (2.06%), Vitamin B5: 0.19mg (1.86%), Potassium: 60.28mg (1.72%), Zinc: 0.25mg (1.64%), Fiber: 0.37g (1.48%), Vitamin B6: 0.03mg (1.39%), Iron: 0.23mg (1.3%), Vitamin B12: 0.07µg (1.22%)