



## Peanut butter cheesecake



Gluten Free



Popular

READY IN



35 min.

SERVINGS



6

CALORIES



827 kcal

DESSERT

### Ingredients

- ☐ 50 g butter
- ☐ 175 g peanuts
- ☐ 5 gelatin powder
- ☐ 500 g ricotta cheese
- ☐ 175 g creamy peanut butter
- ☐ 175 g golden syrup
- ☐ 150 ml milk
- ☐ 270 ml double cream

- ☐ 2 tbsp brown sugar soft
- ☐ 1 peanuts crushed

## Equipment

- ☐ bowl
- ☐ frying pan
- ☐ whisk
- ☐ blender
- ☐ cake form
- ☐ aluminum foil
- ☐ rolling pin

## Directions

- ☐ Oil and line a 20cm round loose- bottomed cake tin with cling film, making it as smooth as possible. Melt the butter in a pan. Crush the biscuits by bashing them in a bag with a rolling pin, then stir them into the butter until very well coated. Press the mixture firmly into the base of the tin and chill.
- ☐ Soak the gelatine in water while you make the filling. Tip the ricotta into a bowl, then beat in the peanut butter and syrup. Ricotta has a slightly grainy texture so blitz until smooth with a stick blender for a smoother texture if you prefer.
- ☐ Take the soaked gelatine from the water and squeeze dry. Put it into a pan with the milk and heat very gently until the gelatine dissolves. Beat into the peanut mixture, then tip onto the biscuit base. Chill until set.
- ☐ To freeze, leave in the tin and as soon as it is solid, cover the surface with cling film, then wrap the tin with cling film and foil.
- ☐ To defrost, thaw in the fridge overnight.
- ☐ To serve, carefully remove from the tin.
- ☐ Whisk the cream with the sugar until it holds its shape, then spread on top of the cheesecake and scatter with the peanut brittle.

## Nutrition Facts



 PROTEIN **12.39%**  FAT **67.44%**  CARBS **20.17%**

Properties

Glycemic Index:36.75, Glycemic Load:16.68, Inflammation Score:-8, Nutrition Score:20.587391059036%

Nutrients (% of daily need)

Calories: 826.78kcal (41.34%), Fat: 64.2g (98.76%), Saturated Fat: 27.28g (170.47%), Carbohydrates: 43.2g (14.4%), Net Carbohydrates: 39.01g (14.19%), Sugar: 32.84g (36.49%), Cholesterol: 114.66mg (38.22%), Sodium: 279.94mg (12.17%), Alcohol: Og (100%), Alcohol %: 0% (100%), Protein: 26.54g (53.07%), Manganese: 1.21mg (60.6%), Vitamin B3: 8.7mg (43.51%), Phosphorus: 399.14mg (39.91%), Magnesium: 120.58mg (30.14%), Calcium: 285.25mg (28.53%), Folate: 107.83µg (26.96%), Vitamin A: 1286.3IU (25.73%), Selenium: 17.7µg (25.29%), Vitamin B2: 0.38mg (22.54%), Vitamin E: 3.37mg (22.48%), Copper: 0.43mg (21.46%), Vitamin B1: 0.27mg (18.21%), Zinc: 2.55mg (17.02%), Fiber: 4.19g (16.75%), Potassium: 559.37mg (15.98%), Vitamin B6: 0.3mg (15.05%), Vitamin B5: 1.23mg (12.33%), Iron: 2.05mg (11.4%), Vitamin B12: 0.51µg (8.49%), Vitamin D: 1.17µg (7.83%), Vitamin K: 3.11µg (2.97%)