



Peanut Butter Cheesecake with Grape Jelly Glaze

READY IN



300 min.

SERVINGS



12

CALORIES



1295 kcal

DESSERT

Ingredients

- 1 teaspoon double-acting baking powder
- 8 ounces butter (2 sticks)
- 12 chocolate
- 32 ounces cream cheese softened
- 1.5 cups t brown sugar dark packed
- 5 large eggs at room temperature
- 1.5 cups flour all-purpose
- 1 cup grape jelly

- 1 cup grapes seedless
- 0.5 cup cup heavy whipping cream
- 1 cup roasted peanuts
- 0.5 teaspoon salt
- 1.3 cups creamy peanut butter natural-style (not)
- 2.5 cups sugar
- 4 ounces baker's chocolate unsweetened 100% coarsely chopped
- 1 teaspoon vanilla
- 1 vanilla pod split with seeds scraped (discard pod)

Equipment

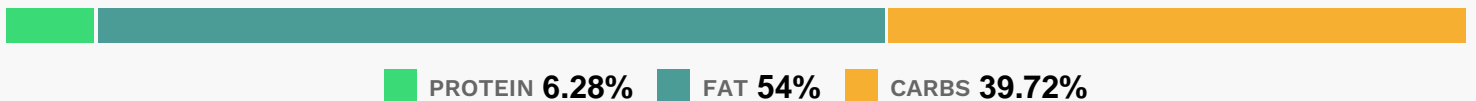
- bowl
- frying pan
- sauce pan
- oven
- whisk
- ramekin
- hand mixer
- aluminum foil
- pastry bag

Directions

- For the Brownie Base: Preheat oven at 325°F. Line a buttered half sheet pan with parchment or foil. Set aside.
- Put butter and chocolate in a heatproof medium bowl set over a pan of simmering water; stir until butter and chocolate are melted.
- Let cool slightly.
- Whisk sugar and eggs in a medium sized bowl or in a bowl of an electric mixer.

- Add the vanilla and the melted chocolate mixture. Fold in the flour, baking powder, and salt until well incorporated.
- Pour batter in the prepared pan and bake for 20 minutes.
- For the Peanut Butter Cheesecake: Prepare and set aside twelve 4-ounce silicone molds or disposable ramekins sprayed with non-stick spray.
- In a medium bowl, beat cream cheese, vanilla bean seeds, and sugar till fluffy.
- Add eggs one at a time and beat until fluffy, about 3 minutes. Beat in peanut butter, heavy cream, and salt.
- Use a pastry bag to pipe the mixture into the molds or ramekins.
- Bake at 250 degrees for about 30 to 40 minutes, until center is barely set.
- Let cool for an hour then refrigerate for another 4 hours.
- To Assemble: Gently heat the grape jelly in a small saucepan until it is easily spreadable and smooth.
- Brush some of the liquid jelly across each plate.
- Cut the brownies into squares or rounds and place on top of the grape jelly stripe. Carefully unmold the cheesecakes and place on the brownie. Spoon or brush some of the grape jelly glaze on top of the cheese cake.
- Garnish with fresh grapes, roasted peanuts, and a chocolate disc.
- Serve immediately.

Nutrition Facts



Properties

Glycemic Index:39.31, Glycemic Load:57.7, Inflammation Score:-9, Nutrition Score:23.647391163785%

Flavonoids

Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg, Catechin: 6.08mg Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg, Epicatechin: 13.4mg

Nutrients (% of daily need)

Calories: 1295.16kcal (64.76%), Fat: 81.5g (125.39%), Saturated Fat: 40.27g (251.66%), Carbohydrates: 134.9g (44.97%), Net Carbohydrates: 128.57g (46.75%), Sugar: 104.58g (116.2%), Cholesterol: 205.69mg (68.56%), Sodium:

715.9mg (31.13%), Alcohol: 0.11g (100%), Alcohol %: 0.04% (100%), Caffeine: 26.04mg (8.68%), Protein: 21.33g (42.65%), Manganese: 1.37mg (68.7%), Copper: 0.77mg (38.61%), Phosphorus: 382.78mg (38.28%), Magnesium: 146.83mg (36.71%), Vitamin A: 1754.17IU (35.08%), Vitamin B3: 6.79mg (33.97%), Selenium: 23.4µg (33.44%), Vitamin B2: 0.55mg (32.25%), Vitamin E: 4.02mg (26.83%), Iron: 4.78mg (26.58%), Fiber: 6.33g (25.32%), Folate: 91.72µg (22.93%), Zinc: 3.09mg (20.61%), Calcium: 189.87mg (18.99%), Potassium: 648.68mg (18.53%), Vitamin B1: 0.26mg (17.31%), Vitamin B6: 0.28mg (14.08%), Vitamin B5: 1.4mg (14.03%), Vitamin K: 7.94µg (7.56%), Vitamin B12: 0.4µg (6.66%), Vitamin D: 0.58µg (3.84%), Vitamin C: 2.96mg (3.58%)