



Sandra Lee™s Chocolate Peanut Butter Cheesecake

 Gluten Free

READY IN



380 min.

SERVINGS



20

CALORIES



277 kcal

DESSERT

Ingredients

- 1 Tbsp butter melted
- 1 cup knudsen cream sour
- 24 oz philadelphia cream cheese softened
- 0.5 cup planters creamy peanut butter
- 4 eggs
- 1 Tbsp planters cocktail peanuts
- 4 oz baker's semi-sweet chocolate divided (6 oz.)

- 1 cup sugar divided
- 20 sugar cookies crushed finely (2 inch) (1-)
- 1 tsp vanilla

Equipment

- bowl
- frying pan
- oven
- knife
- blender
- springform pan

Directions

- Heat oven to 325F.
- Mix cookie crumbs and butter; press onto bottom of 9-inch springform pan.
- Beat cream cheese, sugar and peanut butter with mixer until blended.
- Add sour cream and vanilla; mix well.
- Add eggs, 1 at a time, mixing on low speed after each just until blended.
- Melt 4 oz. chocolate as directed on package.
- Transfer 3 cups batter to medium bowl; stir in melted chocolate.
- Pour over crust. Refrigerate remaining batter until ready to use.
- Bake cheesecake 1 hour or until center is almost set, gently spooning remaining batter over partially baked layer in pan after 30 min. Run knife around rim of pan to loosen cake; cool before removing rim. Refrigerate cheesecake 4 hours.
- Melt remaining chocolate; drizzle over cheesecake.
- Sprinkle with nuts.

Nutrition Facts



PROTEIN 7.65% **FAT 67.02%** **CARBS 25.33%**

Properties

Glycemic Index:12.27, Glycemic Load:8.35, Inflammation Score:-4, Nutrition Score:5.0578261458355%

Nutrients (% of daily need)

Calories: 276.65kcal (13.83%), Fat: 21.1g (32.46%), Saturated Fat: 10.61g (66.33%), Carbohydrates: 17.95g (5.98%), Net Carbohydrates: 17.14g (6.23%), Sugar: 15.47g (17.19%), Cholesterol: 75.75mg (25.25%), Sodium: 155.92mg (6.78%), Alcohol: 0.07g (100%), Alcohol %: 0.12% (100%), Caffeine: 4.88mg (1.63%), Protein: 5.42g (10.83%), Vitamin A: 596.62IU (11.93%), Phosphorus: 101.3mg (10.13%), Selenium: 6.9µg (9.86%), Manganese: 0.19mg (9.56%), Vitamin B2: 0.16mg (9.18%), Vitamin E: 1.07mg (7.11%), Magnesium: 27.13mg (6.78%), Copper: 0.12mg (5.89%), Calcium: 57.05mg (5.71%), Vitamin B3: 1.03mg (5.17%), Vitamin B5: 0.46mg (4.63%), Zinc: 0.65mg (4.32%), Potassium: 144.37mg (4.12%), Iron: 0.69mg (3.86%), Folate: 14.66µg (3.66%), Vitamin B6: 0.07mg (3.56%), Fiber: 0.81g (3.24%), Vitamin B12: 0.19µg (3.15%), Vitamin B1: 0.03mg (1.85%), Vitamin K: 1.39µg (1.32%), Vitamin D: 0.18µg (1.17%)