

Chocolate Peanut Butter Cheesecake from KellyintheKitchen

INGREDIENTS

for crust:

12 graham crackers (or 1 1/2 packets, from a box of three 8-cracker packets) (sub any gluten-free cookies if you like)

4 tbsp butter, softened

1/4 cup salted peanuts

1/2 cup semi-sweet chocolate chips

1-2 tsp vegetable oil

for filing (all these ingredients must be at room temperature):

16 oz cream cheese or neufchatel cheese (I used one packet of low fat and 1 packet of full-fat)

3 eggs

3 egg yolks

3/4 cup sugar

heaping 1/2 cup of sour cream or Greek yogurt (I used non-fat Greek yogurt)

1 cup smooth peanut butter

for topping:

1/2 cup milk chocolate chips

3 tbsp brown sugar

1 scant cup sour cream or Greek yogurt

DIRECTIONS

Preheat oven to 338 F (okay, so you can go with 350 F if you like and you'll be fine. I converted this recipe from metric, and the original 170 C is exactly 338 F. I do what I'm told).

Next, the crust. Start by pulverizing the chocolate chips in your food processor, so that they're broken into crumb-sized bits. Then add all the rest of the crust ingredients and pulse, drizzling in just enough vegetable oil until it starts to hold together.

Turn it out into a well-greased spring-form pan and use your fingers to press it into the bottom and up the sides. Put the crust in the fridge while you make the filling.

In a food processor, combine all the filling ingredients until totally smooth.

Pour filling into the graham cracker shell. Spread it gently into all the "corners", careful not to mess with the tenuous architecture of the crust.

Bake for about an hour, but check it as it nears the end of the baking time. You want the top to be set and no longer wet or sticky, but for the inside to still be a bit jiggy. In Nigella's words, we're looking for the center to have "just a hint of inner-thigh wobble."

When the cheesecake is nearing the end of its bake time, melt all the topping ingredients in a pan over low. Pour over the cheesecake once it comes out of the oven, and then pop it right back into the oven for about 10 minutes, so that the topping can set.

Take the cheesecake out of the oven and put it the fridge to chill overnight, cake pan and all (careful when you take it out of the pan though, as the chocolate topping is prone to stick to the sides). Honestly though, I only refrigerated mine for 2 hours, and it was delicious.