

# Fannie May®

PEANUT BUTTER

## Buckeye CHEESECAKE



### You'll need:

Spatulas  
Measuring cups  
Food Processor\*  
Paddle Attachment\*  
Mixing bowls  
Whisk  
Small Sauce Pan  
9" Round Spring Pan  
Mixer

*\*optional*

### Instructions:

#### FOR CRUST

1. Preheat oven to 350°F.
2. Place the chocolate cookie sandwiches in a food processor and blend until completely chopped.
3. Mix the chopped chocolate cookie sandwiches with the melted butter.
4. Press the chocolate cookie sandwich mixture into the bottom of a buttered 9-inch spring form pan.
5. Bake for 5 minutes.

#### FOR CHEESECAKE

1. In a mixer with the paddle attachment, blend the cream cheese and the sugar until smooth.
2. Add in the salt, vanilla, eggs and sour cream - blend until smooth.
3. Divide the cheesecake batter evenly between two bowls.
4. In one bowl mix in the peanut butter.
5. In the second bowl, mix in the melted chocolate.
6. Place the Peanut Butter Buckeyes in the bottom of the pan with the chocolate cookie sandwich crust, as many as you can fit!
7. Pour the cheesecake mixture over the chocolate cookie sandwiches crust and Peanut Butter Buckeyes.
8. Carefully pour the peanut butter cheesecake mixture over the chocolate cheesecake mixture.
9. Bake for 45 minutes (cheesecake will still be jiggly after 45 minutes, that is okay!)
10. Chill the cheesecake for 1-2 hours. Then carefully remove from the springform pan.

#### FOR TOPPING

1. Heat the cream in a small sauce pan until it just starts to bubble.
2. Remove from heat and add the chocolate chips - let sit for 5 minutes and then whisk until smooth.
3. Carefully pour chocolate ganache over cooked and cooled cheesecake.
4. Once chocolate ganache has cooled, decoratively place additional Peanut Butter Buckeyes on top.
5. Let sit in the fridge for 1-2 hours before serving.

#### FOR CHEESECAKE

24 oz cream cheese - room temperature  
1 cup sugar  
Pinch of salt  
1 tsp vanilla  
3 eggs  
½ cup sour cream  
½ cup peanut butter  
6 oz milk chocolate - melted  
15 Peanut Butter Buckeyes

#### FOR CRUST

20 chocolate cookie sandwiches  
4 tbs. butter - melted

#### FOR TOPPINGS

2 cups of heavy whipping cream  
1 bag (12oz) milk chocolate chips  
Prior to cutting the cheesecake,  
top with 10-15 Peanut Butter  
Buckeyes

**\*\*Allergens - peanuts, wheat, eggs,  
dairy, soy**