

Peanut Butter & Jam Cheesecake

Ingredients

250- Nice Biscuit

80g butter to combine

250-cream cheese

½ cup caster sugar

300ml thicken cream

250gram crunchy peanut butter

3-table spoon Jam

1 table spoon vanilla essence

Sugar coated peanuts- 1 cup caster sugar- 2 cups peanuts- 1/2 cup water.

Combine all three on a low heat in a pan and stir till they caramelise, pour on a baking tray with foil and spread evenly.

Method: Using Delicake cake ware

Assemble, Delicake base & sleeve.

Crush biscuits in a processor & combine with 80g melted butter in the assembled Delicake product. Mix well.

Spread over base firmly, put Delicake lid on and refrigerate for till you prepare cheese mixture or 10 minutes

Cream cheese filling:

Combine cream cheese, caster sugar & mix well. Add vanilla essence & thickened cream and combine.

Mix peanut butter with cheese mixture.

Chefs Note: spray inside the sleeve with oil, prior to add mixture over biscuit base.

Spread the jam on the biscuit base, followed by the cream cheese mixture.

Pour over the biscuit base and refrigerate for a minimum of 8 hours or overnight.

Just before serving, remove the lid, add sugar peanuts on top, then remove the sleeve.

Re-assemble, by putting the sleeve and lid on to store in the fridge.