

The Only Chocolate Peanut Butter Cheesecake Recipe You'll Ever Need

This cheesecake stands out for several reasons:



OVEN
325°F

TIME
20 min

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INGREDIENTS

- 1 1/2 cups chocolate cookie crumbs
- 1/2 cup unsalted butter, melted
- 24 oz cream cheese, softened
- 1 cup granulated sugar
- 1 cup creamy peanut butter
- 3 large eggs
- 1 tsp vanilla extract
- 1/2 cup sour cream
- Chocolate shavings for garnish (optional)

DIRECTIONS

1. Preheat your oven to 325°F (160°C). Grease a 9-inch springform pan.
2. In a mixing bowl, combine the chocolate cookie crumbs and melted butter. Press the mixture firmly into the bottom of the prepared pan to form the crust.
3. In a large bowl, beat the cream cheese and sugar together until smooth and creamy.
4. Add the peanut butter, eggs, and vanilla extract, mixing until well combined.
5. Fold in the sour cream until the mixture is smooth.
6. Pour the cheesecake batter over the crust in the springform pan.
7. Bake for 60 minutes or until the center is set but still slightly jiggly.
8. Turn off the oven and let the cheesecake cool in the oven with the door ajar for about an hour.
9. Refrigerate for at least 4 hours, preferably overnight, before serving.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-only-chocolate-peanut-butter-cheesecake-recipe-youll-ever-need/>