

Peanut Butter Cheesecake Donut Bombs - The Ultimate Dessert Sandwich

Peanut Butter Cheesecake Donut Sandwiches ??



TIME
30 min

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INGREDIENTS

For the Donut Sandwiches:

4 chocolate-glazed donuts (store-bought or fresh bakery style)

$\frac{1}{2}$ cup creamy or chunky peanut butter

8 oz cream cheese, softened

$\frac{1}{2}$ cup powdered sugar

1 tsp vanilla extract

$\frac{1}{2}$ cup crushed Reese's cups (or similar peanut butter cups)

For the Peanut Butter Drizzle:

$\frac{1}{2}$ cup peanut butter

2 tbsp milk (or more for desired consistency)

DIRECTIONS

1. Prepare the Cheesecake Filling: In a medium bowl, beat together:
2. Softened cream cheese
3. Powdered sugar
4. Vanilla extract
5. Fold in crushed : Reese's cups for that irresistible peanut butter-chocolate crunch. Chill for at least 30 minutes to thicken up.
6. Slice and Layer the Donuts: Carefully slice each chocolate-glazed donut in half horizontally.
7. Spread a thin layer of peanut butter on the bottom half of each donut.
8. Fill with Cheesecake Mixture: Once chilled, spoon or pipe the cheesecake filling generously over the peanut butter layer.
9. Top each with the upper donut half, pressing gently to sandwich.
10. Make the Drizzle: In a microwave-safe bowl, combine $\frac{1}{2}$ cup peanut butter and 2 tbsp milk.
11. Microwave for 15-20 seconds, stir until smooth. Add extra milk if needed to reach a drizzling consistency.
12. Drizzle and Decorate: Drizzle over each donut sandwich.
13. Sprinkle extra crushed : Reese's on top for the ultimate finishing touch.
14. Serve immediately for maximum gooey goodness!

TIPS FOR SUCCESS

Chill your cheesecake filling thoroughly so it holds its shape.

Use good quality donuts -preferably fresh and slightly firm.

Add crushed pretzels, chopped peanuts, or mini chocolate chips for extra texture.

Store leftovers (if you have any!) in the fridge for up to 2 days .

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

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