

Peanut Butter Cheesecake Donuts: Easy No-Bake Indulgence

Peanut Butter Cheesecake Donuts: Your Ultimate No-Bake Indulgence!



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30 min

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INGREDIENTS

4 chocolate-glazed donuts (store-bought is perfect for convenience)

$\frac{1}{2}$ cup creamy or chunky peanut butter (your preference)

8 oz cream cheese, softened (full-fat for best creaminess)

$\frac{1}{2}$ cup powdered sugar (confectioners' sugar)

1 teaspoon vanilla extract

Swaps and Notes:

Donuts: Chocolate-glazed donuts are ideal for this recipe as their flavor pairs perfectly with peanut butter and cheesecake. You could experiment with plain glazed or even chocolate cake donuts.

Peanut Butter: Creamy peanut butter will result in a smoother filling, while chunky peanut butter will add textural bits. Use your favorite brand!

Cream Cheese: Full-fat cream cheese, softened to room temperature, is crucial for a smooth, lump-free, and creamy cheesecake filling.

Powdered Sugar: Essential for the smooth texture and sweetness of the filling.

Vanilla Extract: Enhances the overall sweetness and complements the other flavors.

Optional Toppings: A drizzle of melted chocolate, a sprinkle of chopped peanuts, or mini chocolate chips would be fantastic garnishes.

Directions:

Prepare Donuts: Take your 4 chocolate-glazed donuts. Carefully slice each donut in half horizontally, as if you're making a sandwich bun. You should have 8 donut halves.

Make Cheesecake Filling: In a medium mixing bowl, combine the softened cream cheese, $\frac{1}{2}$ cup powdered sugar, and 1 teaspoon vanilla extract. Using an electric mixer (handheld or stand mixer) or a whisk, beat until the mixture is smooth and creamy, with no lumps.

Add Peanut Butter to Filling: Now, add the $\frac{1}{2}$ cup creamy or chunky peanut butter to the cream cheese mixture. Beat again until the peanut butter is fully incorporated and the filling is smooth and well combined.

Assemble Donut Sandwiches: Spread a generous amount of the peanut butter cheesecake filling onto the cut side of one donut half. Place the second donut half on top, cut side down, to complete the donut sandwich. Repeat with the remaining donuts and filling.

Chill (Optional, but Recommended): While you can eat them immediately, for a firmer filling and easier handling, you can place the assembled donut sandwiches on a plate and pop them in the refrigerator for at least 30 minutes.

Garnish (Optional) & Serve: If desired, drizzle with melted chocolate, sprinkle with chopped peanuts, or dust with a little extra powdered sugar before serving. Enjoy these decadent delights!

Tips for Success:

Softened Cream Cheese: This is the most important tip! Ensure your cream cheese is at room temperature to prevent lumps in the filling.

Slice Donuts Carefully: Use a serrated knife to gently slice the donuts in half to avoid tearing.

Adjust Sweetness: Taste the filling and adjust the powdered sugar to your preference.

Don't Overfill: Be generous, but ensure you can comfortably close the donut sandwich.

Chill for Stability: Chilling the assembled donuts helps the filling set, making them less messy to eat.

Garnish for Fun: Extra toppings make these donuts even more appealing and indulgent!

Serving Suggestions and Pairings:

A fun dessert after dinner.

A decadent brunch item.

A unique party treat that will surely impress.

A special afternoon snack with coffee or milk.

Storage and Leftover Tips:

More Recipes You Will Love:

For another rich and decadent chocolate treat, check out my [These Chocolate Chip Cookie Dough](#)

Brownie Bombs Are My Favorite Sweet Obsession.

If you're a fan of quick, no-bake sweet fixes, my This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings is pure bliss.

DIRECTIONS

1. Making these : Peanut Butter Cheesecake Donut Sandwiches is incredibly simple - just mix, fill, and enjoy!
2. Prepare : Donuts: Take your 4 chocolate-glazed donuts. Carefully slice each donut in half horizontally, as if you're making a sandwich bun. You should have 8 donut halves.
3. Make : Cheesecake Filling: In a medium mixing bowl, combine the softened cream cheese, $\frac{1}{2}$ cup powdered sugar, and 1 teaspoon vanilla extract. Using an electric mixer (handheld or stand mixer) or a whisk, beat until the mixture is smooth and creamy, with no lumps.
4. Add : Peanut Butter to Filling: Now, add the $\frac{1}{2}$ cup creamy or chunky peanut butter to the cream cheese mixture. Beat again until the peanut butter is fully incorporated and the filling is smooth and well combined.
5. Assemble : Donut Sandwiches: Spread a generous amount of the peanut butter cheesecake filling onto the cut side of one donut half. Place the second donut half on top, cut side down, to complete the donut sandwich. Repeat with the remaining donuts and filling.
6. Chill (Optional, but Recommended): While you can eat them immediately, for a firmer filling and easier handling, you can place the assembled donut sandwiches on a plate and pop them in the refrigerator for at least 30 minutes.
7. Garnish (Optional) & Serve: If desired, drizzle with melted chocolate, sprinkle with chopped peanuts, or dust with a little extra powdered sugar before serving. Enjoy these decadent delights!

8. **Tips for Success: Softened Cream Cheese:** This is the most important tip! Ensure your cream cheese is at room temperature to prevent lumps in the filling.
9. **Slice : Donuts Carefully:** Use a serrated knife to gently slice the donuts in half to avoid tearing.
10. **Adjust : Sweetness:** Taste the filling and adjust the powdered sugar to your preference.
11. **Don't : Overfill:** Be generous, but ensure you can comfortably close the donut sandwich.
12. **Chill for : Stability:** Chilling the assembled donuts helps the filling set, making them less messy to eat.
13. **Garnish for : Fun:** Extra toppings make these donuts even more appealing and indulgent!
14. **Serving Suggestions and Pairings:** These Peanut Butter Cheesecake Donuts are a wonderfully rich and indulgent treat, perfect for any time you crave something sweet and satisfying. They're fantastic for:
 15. A fun dessert after dinner.
 16. A decadent brunch item.
 17. A unique party treat that will surely impress.
 18. A special afternoon snack with coffee or milk.
 19. For other incredible peanut butter and chocolate desserts, you might also enjoy my Peanut Butter Cup Ice Cream or my rich The Best Peanut Butter Brownies I've Ever Made (And I've Made a Lot!).
20. **Storage and Leftover Tips:** Store any leftover Peanut Butter Cheesecake Donuts in an airtight container in the refrigerator for up to 3 days. They are best enjoyed chilled. Freezing is not recommended for these assembled donuts, as it can affect the texture of the donut and the filling.
21. **More Recipes You Will Love:** If you loved the indulgent flavors and no-bake ease of these donut sandwiches, here are a few more delightful dessert recipes that I think you'll absolutely love:
 22. For another rich and decadent chocolate treat, check out my These Chocolate Chip Cookie Dough Brownie Bombs Are My Favorite Sweet Obsession.
 23. If you're a fan of quick, no-bake sweet fixes, my This Edible Cookie Dough Is My Favorite No-Bake Treat for Late Night Cravings is pure bliss.
 24. For another incredibly easy, no-bake creamy dessert, don't miss my This No-Bake Oreo Cream Pie Is My Favorite Quick Dessert Hack.
 25. For a fun twist on classic banana bread, check out my Banana Bread Brownies.

SWAPS & NOTES

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Cream Cheese: Full-fat cream cheese, softened to room temperature, is crucial for a smooth, lump-free, and creamy cheesecake filling.

TIPS FOR SUCCESS

Softened Cream Cheese: This is the most important tip!

Ensure your cream cheese is at room temperature to prevent lumps in the filling.

Slice Donuts Carefully: Use a serrated knife to gently slice the donuts in half to avoid tearing.

Adjust Sweetness: Taste the filling and adjust the powdered sugar to your preference.

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

Original recipe: <https://chefmaniac.com/peanut-butter-cheesecake-donuts-easy-no-bake-indulgence/>