

# PEANUT BUTTER CHEESECAKE



## For the Crust:

½	Cup	Dry Roasted Peanuts
1	Cup	Flour, divided
¼	Cup	Powdered Sugar
¼	Teaspoon	Salt
1	Stick	Butter, melted

## For the Filling:

3	8 oz.	Cream Cheese, softened
½	Cup	Sour Cream
¾	Cup	Smooth Peanut Butter
½	Cup	Granulated Sugar
1	Teaspoon	Vanilla
2	Large	Eggs

## Directions:

1. Place peanuts in food processor and chop fine. Add ¼ cup flour and continue to process until the peanuts are ground very fine. Add remaining flour, powdered sugar and salt. Pulse a few times to mix.
2. Place in a small bowl, add melted butter and mix with a spatula until the flour is evenly moistened. Press into the bottom of a 9" or 10" pie plate, and bake at 400° for 7 – 8 minutes. Remove from oven and set aside. Lower oven temperature to 325°.
3. In the same pan you used to melt the butter, heat the peanut butter over low heat. Beat the cream cheese and sour cream on high speed until smooth. Add the warm peanut butter and continue to beat until the mixture is smooth and there are no lumps of cream cheese.
4. Mix in the sugar and vanilla, scraping down the sides often. Then beat the eggs, one at a time, just until it incorporated. Place a pan of boiling water on lower rack of oven.
5. Pour the batter over the crust and bake on middle rack for 45 minutes. The middle of the cheesecake may still be a little jiggly, but will firm up as it cools. Refrigerate for at least 4 hours before serving.