

# NO-BAKE CHOCOLATE PEANUT BUTTER CHEESECAKE



## Ingredients:

1	Each	Graham Cracker Pie Crust (Regular or Chocolate)
1	Cup	Semi-Sweet Chocolate Chips
1	Cup	Smooth Peanut Butter
½	Cup	Heavy Cream
⅓	Cup	Agave Syrup
2	8 oz	Cream Cheese (Regular or Neufchatel)
2	Teaspoons	Vanilla

## Topping:

¼	Cup	Agave Syrup
½	Cup	Smooth Peanut Butter

## Directions:

1. In a double boiler, melt chocolate chips, peanut butter, agave and heavy cream, whisking to ensure smooth, creamy consistency.
2. Put cream cheese in food processor. When chocolate/peanut butter mixture has melted, add to food processor with vanilla and thoroughly blend with cream cheese, pausing once or twice to scrape bowl well.
3. When thoroughly blended, pour entire mixture into graham cracker crust, cover and place in refrigerator to set – at least 2 hours.
4. Before serving, melt ¼ cup agave and ½ cup peanut butter in microwave or on the stove. Drizzle over individual servings.