**Peanut Butter Cup Cheesecake**

**Crust:**

2 sticks butter

1 cup sugar

3 cups graham cracker crumbs

Pan spray

15 peanut butter cups

**Peanut Butter Cheesecake:**

1# cream cheese

2 eggs

1 cup sugar

½ cup peanut butter

**Peanut Butter Ganache:**

1 cup heavy cream

1 stick butter

1 cup peanut butter

2 Tbsp. powdered sugar

**Chocolate Sauce:**

½ cup chocolate chips

2 Tbsp. heavy cream

**INSTRUCTIONS**

**Crust:**

1. Preheat oven to 350⁰.
2. Melt butter.
3. Mix in a bowl with graham cracker crumbs and sugar.
4. Spray a 9x13 pan with pan spray. Press the crumb crust firmly and evenly into the pan. Don’t push too hard or it will stick.
5. Bake for 9-10 minutes. Remove from oven and cool on the counter for 5-6 minutes.
6. Put all 15 of the peanut butter cups down in rows of 3 in the pan.

**Cheesecake Filling:**

1. Fit the Kitchenaid mixer with the paddle attachment.
2. Mix together cream cheese and sugar for 2 minutes. Add eggs and peanut butter and mix until well blended.
3. Pour mixture over the peanut butter cups and crust. Smooth with a spatula.
4. Bake for 30 minutes.
5. Remove from oven and put in freezer for 10-15 minutes

**Peanut Butter Ganache:**

1. Heat butter and heavy cream in a sauce pan. DO NOT BOIL.
2. Add peanut butter and whisk together until well blended.
3. Sift in the powdered sugar and mix until well blended.
4. Get the cheesecake from the freezer.
5. Pour ganache over the cheesecake. Smooth with a spatula.
6. Wrap with plastic, label, and put it and **this recipe** in the cooler until tomorrow.

**Friday Chocolate Sauce:**

1. Set up a double boiler with water.
2. Put the chocolate chips and cream in the bowl and melt together.
3. Transfer to a squeeze bottle.
4. Cut the cheesecake into 15 equal squares. Drizzle each with chocolate sauce
5. Enjoy!