



Chocolate & peanut butter cheesecake

SERVES 10-12 **PREP** 45 mins plus 6 hrs chilling **NO COOK EASY V**

*The classic combo of chocolate and peanut butter is even better in a cheesecake. It's a great dinner party dessert, because you can get everything ready the night before and enjoy your guests' company on the night. **Samuel Goldsmith***

50g unsalted butter, plus extra
for the tin

175g chocolate digestive biscuits

1 tbsp smooth peanut butter

For the cheesecake

150g dark chocolate, broken up, plus
50g to decorate (optional)

150ml double cream

300g full-fat soft cheese

100g caster sugar

4 tbsp crunchy or smooth
peanut butter

chopped peanuts or peanut brittle,
to serve (optional)

1 Butter the base of a deep 20cm springform cake tin and line with baking parchment. Blitz the digestives to crumbs in a food processor, then tip into a bowl. Melt the butter and peanut butter together in a small saucepan over a medium-low heat, then pour this over the biscuit crumbs and stir to combine. Tip the mixture into the tin and press into an even layer using a spoon. Chill until needed.

2 For the cheesecake, melt the 150g chocolate in a heatproof bowl over a pan of simmering water, ensuring the bowl doesn't touch the water. Or, melt in the microwave in short bursts. Set aside. Beat

the cream to soft peaks using an electric whisk. Set aside. Beat the soft cheese and sugar together until the sugar has dissolved, then fold in the peanut butter, followed by the whipped cream. Fold in the melted chocolate, then tip into the tin and gently level the surface using a spoon.

3 Chill the cheesecake for at least 6 hrs, or overnight. Melt the 50g dark chocolate as before, if using. Remove the cheesecake from the tin, drizzle over the melted chocolate and top with the chopped peanuts or peanut brittle.

PER SERVING (12) 371 kcal • fat 28g • saturates 16g • carbs 24g • sugars 18g • fibre 2g • protein 5g • salt 0.4g