

Do-Si-Decadent Cheesecake

Tom's Thumb

Ingredients

Cheesecake Crust

1 box of Do-Si-Dos
¼ cup of melted butter

Do-Si-Decadent Cheesecake

16 oz. of cream cheese
¾ cup of powdered sugar (sifted)
1 cup of smooth peanut butter
1/3 cup of milk
1 cup of Do-Si-Dos crumbs
1 cup of heavy cream



RECIPE *Makes 8 cheesecakes*

CHEESECAKE CRUST With a food processor, grind the cookies until they are fine crumbs. Transfer the crumbs and add your melted butter. Mix until incorporated. Spoon 2 tablespoons of the crust mixture into the pan and press the crust mix tightly. This does not require baking.(using the back of a measuring cup works well to pack tightly).

NOTE: If using metal/aluminum/stainless steel baking tins, you will need to line the cups with paper liners first. You do not need to line the molds if using silicone baking molds.

DO-SI-DECADENT CHEESECAKE Whip your cream until it is at a soft peak consistency (similar to shaving cream) set aside. In an electric mixer, cream together cream cheese and powdered sugar until smooth. Be sure to scrape the sides. Melt your peanut butter with your milk and add it to your mixing bowl with the cream cheese. Paddle until smooth and again making sure to scrape the sides of the bowl. Add your cookie crumbs and mix. Gently fold in your lightly whipped cream. Pipe or spoon into molds. If adding the caramel layer, be sure to leave about ¼ in of space from the top of the liner/molds. If not, fill to the top. Set in the cooler for 1 hour.

