

Peanut Butter Butterfinger Cheesecake

Serves 12

Ingredients

Crust:

18 whole Oreos

¼ cup unsalted butter, melted

Filling:

24 oz. full-fat cream cheese, softened to room temperature

1 cup granulated sugar

¾ cup full-fat sour cream (or full-fat yogurt), at room temperature

½ cup creamy peanut butter

2 teaspoons vanilla extract

3 large eggs, at room temperature

12 fun-size or 5 regular size Butterfinger candy bars, chopped

optional: ¼ cup melted peanut butter for drizzling

DIRECTIONS:

In a stock pot, heat olive oil over medium-low heat. Trim the ends off the scallions and chop through the light green stem. Save the dark green tops for topping. Add the scallions to the pot with the garlic and ginger. Adjust oven rack to the lower third position and preheat the oven to 350F degrees. Spray a 9-inch springform pan with nonstick cooking spray. Set aside.

Make the Oreo cookie crust: In a food processor or blender, pulse the whole Oreos (cream filling and cookie) into a fine crumb. Stir the cookie crumbs and melted butter together in a medium sized bowl. Press into the bottom of the prepared pan and only slightly up the sides. The crust will be thick. Wrap aluminum foil on the bottom and tightly around the outside walls of the springform pan, as shown in photo above. Bake the crust for 7-8 minutes. Allow to slightly cool as you prepare the filling.

Make the filling: Using a handheld or stand mixer fitted with a paddle attachment, beat the cream cheese and granulated sugar together on medium speed in a large bowl - about 3 full minutes until the mixture is smooth and creamy. Add the sour cream, peanut butter, and vanilla, beat until combined. On low speed, add the eggs one at a time, beating after each addition until just blended. Do not overmix the filling after you have added the eggs. Using a rubber spatula or large wooden spoon, fold in ¾ of your chopped Butterfingers. The rest will be for decorating the top of the finished cheesecake.

Pour the filling into the cooled crust. Place the springform pan into a large roasting pan and place into the oven. Fill with about 1 inch of hot water. The foil wrapped around the pan will prevent water from leaking inside. [Click here to read more about my cheesecake water bath.](#)

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Bake for 50-60 minutes or until the center is almost set.³ Turn the oven off and open the door slightly. Let the cheesecake sit in the oven for 1 hour. Remove from the oven and allow to cool completely at room temperature. Refrigerate for at least 6 hours or overnight (preferred).

Loosen the cheesecake from the rim of the pan and remove the rim. Top with additional chopped Butterfingers and drizzle with melted peanut butter. Cut into slices and serve chilled. Cover leftover cheesecake and store in the refrigerator for up to 4 days.

Make ahead tip: You can easily freeze this cheesecake for up to 2 months. Cover tightly and freeze. Thaw overnight in the refrigerator before serving.

Credit: sallysbakingaddiction.com