

# Cheesecake, Peanut Butter Chocolate

**Source** J. Challender

**Yield** One 10" round cheesecake

## Equipment

10x3 inch cake  
Parchment paper  
Stand mixer with paddle attachment  
Cake boards

Larger pan to use as water bath.  
Rubber spatula  
Cooling rack  
Cookie sheet

## Mise en Place

1. Bring all ingredients to room temperature.
2. Line side and bottom of pan with parchment. Use two layers for the bottom.
3. Preheat oven to 300°F.

## Ingredients / Method - Crust

		3 Cups	Oreo cookie crumbs	1. Combine.
	125g	9 Tablespoons	Butter, melted	2. Press into bottom and side of prepared pan.
				3. Bake for 10 minutes.
				4. Cool completely on rack.

## Ingredients / Method - Filling

	410g	14.5 Dry ounces	Sugar	1. Mix together in mixing bowl of a stand mixer.
	70g	2.5 Dry ounces	Cornstarch	
	1360g	3 Pounds	Philly cream cheese	2. Cream together with the sugar and cornstarch.
	340g	6	Eggs	3. Add whole eggs to cream cheese two at a time. Mix until completely incorporated and scrape down sides of bowl after each addition.
		3	Egg yolks	4. Add egg yolks; mix until combined.
		1 Cup	Peanut butter	5. Add; Mix until combined.
		0.6 Fl. ounces	Vanilla extract	6. Add; mix until combined.
		6 Fl. ounces	Heavy cream	7. Add; mix until combined.
				8. Fill cake pan with the batter.
				9. Bake in water bath for 90 minutes; until edges are set but the center is still slightly loose.
				10. Turn off oven and open the door for one minute.
				11. Close door, leave cheesecake in oven for one hour.
				12. Remove cheesecake from the oven and place immediately into the refrigerator for at least six hours.

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## De-panning

1. Place cake pan in warm water bath for about half a minute.
2. Run thin knife between parchment paper and the side of the pan and again between the parchment paper and the cake.
3. Cover a cookie sheet with parchment and place over the cheesecake.
4. Invert the cheesecake onto the cookie sheet.
5. Carefully remove all parchment from the sides and bottom.
6. Place cake board over the bottom of the cheesecake and invert so that the cheesecake is again right-side-up.

## Equipment

Sauce pan

Mixing bowl

Rubber spatula

## Ingredients / Method - Glaze

		6 <sup>2</sup> / <sub>3</sub> Fl. ounces	Heavy cream	13. Combine in a sauce pan.
		<sup>3</sup> / <sub>4</sub> Fl. ounces	Corn syrup	14. Bring to a boil.
		10 Dry ounces	Bittersweet chocolate chips	15. Pour cream over the chocolate in mixing bowl. Stir until the chocolate is completely melted and the mixture is completely smooth.
				16. Pour over cheesecake.