



Peanut Butter Cheesecake



8 servings



35 minutes

INGREDIENTS

Tart Base

250 grams digestive biscuits

85 grams Anchor Unsalted Butter, melted

Filling

1 cup Anchor Fresh Cream

500 grams Anchor Cream Cheese (at room temperature)

1 cup icing sugar

150 grams of Pics Smooth Peanut Butter

4 tablespoons crushed peanuts (for garnish)

METHOD

1. Base: Place the biscuits in the food processor and pulse to fine crumbs. Pour the melted Anchor Unsalted Butter in through the feed tube and pulse again until the mixture resembles wet sand.
2. Tip the mixture into the prepared cake tin, pressing evenly over the base and all the way up the sides. Refrigerate for 1-2 hours.
3. Filling: Place the Anchor cream cheese, icing sugar, Anchor fresh cream, Pics Peanut butter in a large bowl and beat with a hand-held electric mixer until well combined then pour into the pre-chilled biscuit base.
4. Smooth out the top, then sprinkle the crushed peanuts around the edges.
5. Place in the fridge for 4-5 hours to set, or overnight.
6. Remove from the cake tin before serving.