



CLONAKILTY

PEANUT BUTTER CHEESECAKE



IRISH YOGURTS

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Peanut Butter Cheesecake

Recipe by Chef Eunice Power

Ingredients

- **For the Cheesecake**
- 225 g digestive biscuits
- 80 g unsalted butter, melted
- 2 tbsp cocoa powder
- 450 g cream cheese, at room temperature
- 3 large eggs



- 3 large egg yolks
- 175 g soft brown sugar
- 250 g smooth peanut butter
- 150 g tub Irish Yogurts Clonakilty Half-Fat Crème Fraîche

- **For the Sauce**

- 130 ml single cream
- 35 g dark chocolate (around 70% cocoa works well)
- 2 tsp smooth peanut butter (optional, for a richer flavour)
- 20 g chopped salted peanuts (for sprinkling when serving)

Directions

- Lightly grease a 9-inch (23 cm) springform tin and set aside
- Blitz the digestive biscuits in a food processor to fine crumbs. Add the cocoa powder and blitz again briefly to combine. Mix in the melted butter until the texture resembles damp sand. Press firmly into the base of the prepared tin using the back of a spoon
- Wrap the outside of the tin in two layers of strong foil and place it into a large roasting tin
- In a large bowl (or the cleaned-out food processor), combine the cream cheese, eggs, egg yolks, sugar, crème fraîche, and peanut butter. Beat until smooth and even. Pour the mixture over the biscuit base.
- Pour just-boiled water into the roasting tin so that it comes halfway up the sides of the cheesecake tin.
Bake at 160 °C (fan oven) for 45 minutes, or until the top is just set and the centre still has a slight wobble
- Remove from the water bath, cool to room temperature, then chill in the fridge for at least 2 hours.
Release the chilled cheesecake from the tin and transfer to a serving plate
- In a small pan, gently warm the single cream, dark chocolate, and peanut butter (if using) over low heat, stirring until smooth and glossy. Allow to cool slightly before serving.
- Slice the cheesecake and serve each portion with a drizzle of warm or room-temperature chocolate-peanut butter sauce, finished with a sprinkle of chopped salted peanuts.