

Peanut Butter Cheesecake

By: Doris Hentrick

Girl Scouts of Green Hills "Sweet Deals" Event March 28, 2009

Ingredients: 8 oz. cream cheese 1 cup sour cream
 2 large eggs 1/2 cup sugar
 1 tbs. vanilla 3 tbs. melted butter
 2 boxes GS Peanut Butter Patties (use in 1/3's)

To make crust, use 1/3 crushed crumbs and butter, press into a 9-inch spring form pan. Mix in blender the first 5 ingredients, fold in 1/3 crushed crumbs. Pour into pan. Bake at 390 for 35 minutes and center is set. Let sit for 15 minutes, then run a sharp knife around the edge to prevent the cake from cracking. Remove side of pan later. When completely cooled, spread with peanut butter and sprinkle with remaining 1/3 cookie crumbs.

