

# Reese's Cheesecake



5 from 7 votes

This Reese's Peanut Butter Cheesecake is delicious and starts with a perfectly baked brownie crust that's filled with chocolate and peanut butter chips followed by a creamy peanut butter and cream cheese filling. It's perfect for any occasion!

Prep Time	Cook Time	Chill Time	Total Time
30 mins	1 hr 37 mins	4 hrs 10 mins	6 hrs 17 mins

Course: Dessert   Cuisine: American   Keyword: cheesecake, Chocolate, Peanut Butter, Reese's  
Servings: 16   Calories: 550kcal   Author: Jennifer Fishkind

## Ingredients

### Brownie Crust

- 1 18.3 ounce box [brownie mix](#)
- ½ cup vegetable oil
- 4 tbsp water
- 1 egg slightly beaten
- 1 cup semi-sweet chocolate chips
- 1 cup peanut butter chips

### Cheesecake Layer

- 4 8 ounce packages cream cheese softened
- 1 cup granulated sugar
- ¼ cup light brown sugar packed
- 5 eggs room temperature
- 1 tbsp vanilla extract
- 1 cup creamy peanut butter
- ½ cup heavy cream
- 14 miniature peanut butter cups quartered

### Chocolate Ganache and Peanut Butter Cup Topping

- 1 12 ounce bag semi-sweet chocolate chips
- 1 cup heavy cream
- 34 miniature peanut butter cups quartered

## Instructions

### Brownie Crust

1. Preheat the oven to 350\*. Line the bottom of a 9 inch springform pan with parchment paper, lightly spray with nonstick spray and set it aside.
2. Using a medium size mixing bowl, stir together the boxed brownie mix, vegetable oi, water and slightly beaten egg just until all the ingredients are combined.
3. Pour the brownie batter into the prepared springform pan. Bake for 22 minutes.
4. Remove the pan from the oven and immediately sprinkle the chocolate chips and the peanut butter chips. Allow the brownie crust to cool for 10 minutes, while you prepare the

cheesecake layer.

5. Reduce the oven temperature to 325\*.

### **Cheesecake Layer**

1. Using a stand mixer, or a large mixing bowl and a handheld mixer on medium-high speed, cream together the 4 packages of cream cheese until smooth, about 1 - 1 ½ minutes.
2. Add the sugars and vanilla and continue mixing on medium-high speed for 30 more seconds. Scrape down the sides of the bowl with a silicone spatula.
3. Reduce the mixer speed to low. Add the eggs, one at a time, mixing well after each egg.
4. Keep the mixer speed low, add the creamy peanut butter and the heavy cream. Continue mixing until the peanut butter and cream are well incorporated.
5. Scrape down the sides of the bowl with a silicone spatula. Fold in the quartered miniature peanut butter cups.
6. Wrap the springform pan in 2 layers of aluminum foil. Spoon the cheesecake batter on top of the brownie layer. Place the springform pan into a large roasting pan. Pour hot water into the roasting pan measuring 1 inch. Bake the cheesecake for 1 hr 15 minutes.
7. Remove the cheesecake from the oven, and remove the springform pan from the roasting pan/water bath. Allow the cheesecake to rest for 1 hour. Carefully run a knife along the inside edge of the pan to help encourage the cheesecake to cleanly release from the pan, after it has chilled in the refrigerator for at least 3 more hours.
8. After the cheesecake has chilled for at least 3 hours, release the cheesecake from the pan.

### **Chocolate Ganache and Peanut Butter Cup Topping**

1. Using a medium heat safe bowl, combine the semi-sweet chocolate chips and the heavy cream. Heat in the microwave for 45 second intervals, stirring well after each interval. Stir until the chocolate is smooth.
2. Pour and smooth the chocolate ganache on top of the cheesecake.
3. Evenly sprinkle the remaining quartered miniature peanut butter cups. Keep any leftovers covered in the refrigerator for up to 7 days. The cheesecake can also be frozen, before adding the ganache, for up to 1 month.

## **Notes**

### **Pro-tips**

- I have found that my cheesecakes turn out the best if all of my ingredients are at room temperature and that I'm careful not to overmix any of the ingredients.
- Make sure to wrap your springform pan tightly in foil, so that water doesn't leak into your cheesecake. If leaks get in, it can ruin your cheesecake!
- Letting your cheesecake cool down gradually in the oven will help to prevent it from cracking. But, since you'll cover the top of it anyway, it's not a big deal if you have a few cracks!

## **Nutrition**

Calories: 550kcal | Carbohydrates: 43g | Protein: 12g | Fat: 39g | Saturated Fat: 20g | Trans Fat: 1g | Cholesterol: 96mg | Sodium: 206mg | Potassium: 287mg | Fiber: 3g | Sugar: 36g | Vitamin A: 438IU | Vitamin C: 1mg | Calcium: 57mg | Iron: 2mg

