

Reeses PB Cheesecake

By: Firefighter Julia Pitt

Preheat oven to 350 degrees.

Crust:

1 pack of Oreos, center removed and crushed
1 stick of butter melted

*Mix together and press into the bottom of a spring form pan.
Put in freezer for later use.*

Caramel filling:

1 package of Kraft Caramels
Touch of sweet condensed milk

*Melt together, being careful not to burn.
May need more sweetened condensed milk or even heavy cream to keep from sticking.
Pour finished product into the crust.
Put back into freezer.*

Cheese cake filling:

32 oz cream cheese at room temp
5 eggs
1 cup peanut butter
1 1/2 cup light brown sugar
1 teaspoon of vanilla extract
1/2 heavy cream
Mini Reeses PB Cups

*Mix cream cheese until blended and add eggs one at a time.
Don't over beat.
Add peanut butter, brown sugar, and heavy cream. Mix until blended.
Stir in vanilla and add some Reeses, saving some for topping.*

Bake at 350 for 40-60 mins until brown on top. It will be a little "jiggly" and that's okay! Remove to cool.

Topping:

5 oz Semi-sweet chocolate chips
1/4 cup sour cream

Heat on stove and spread on top. Add remaining Reeses.

For best results, refrigerate for four hours before serving.