



CHOCOLATE AND PEANUT BUTTER "CHEESECAKE"

Oven-less take on the classic American dessert pairing the beloved flavors of chocolate and peanut butter.

Yield:

INGREDIENTS

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| 2 C | RICH'S Rich's® Whip Topping®, Non-dairy, 12 2-lb Cartons (#08011) |
| 14 oz | creamy peanut butter |
| 3 oz | Powdered Sugar |
| 8 oz | Cream cheese, softened |
| 2 tsp. | Vanilla Extract |
| 4 oz | RICH'S On Top® Chocolate Whipped Topping, 6 16-Oz Bags (#16462) |
| 2 oz | Graham Cracker Crumbs |
| 1 tbsp. | Butter, unsalted |



DIRECTIONS

- 1 Melt butter over low heat. Add graham cracker crumbs to small mixing bowl. Add melted butter and mix thoroughly with fork. Set aside.
- 2 Add soften cream cheese to mixing bowl. Add vanilla extract and 2 ounces of Rich's Ready-To-Whip. Slowly fold ingredients together. Mixture should be thick but easily spreadable.
- 3 Take remaining Ready-To-Whip and add to bowl of food mixer with whisk attachment. Whisk until soft peaks are reached. Add powdered sugar. Continue whisking until medium peaks are reached. Add peanut butter. Whisk until product is fully incorporated and medium-hard peaks are reached. Set aside.
- 4 Take 6-8 ounce serving cup. Add graham cracker mixture to bottom and gently press into even layer. Take 3-4 ounces of cream cheese mixture and add atop graham cracker crumbs. Smooth into even layer with the bottom of a spoon or small rubber spatula.
- 5 Take 2-3 ounces of peanut butter whip and add atop cream cheese mixture. This should reach the top of the cup. Again, smooth with bottom of spoon or small spatula.
- 6 Finish with decorative layer of Rich's Chocolate On Top. Serve chilled.