

INSIDE-OUT PEANUT BUTTER CUP CHEESECAKE

HERE'S ANOTHER CHEESECAKE that combines the flavors of chocolate and peanut butter. Unlike the Peanut Butter Cup Cheesecake, page 158, which has peanut butter-flavored filling and a chocolate topping that mimics a peanut butter cup, this cheesecake takes the peanut butter cup idea and turns it inside out, using chocolate filling and a peanut butter topping. You're going to love this switch!

CRUST:

½ cup maple syrup
¼ cup canola oil
½ cup natural peanut butter
1 teaspoon vanilla
1 cup unbleached flour

FILLING:

4 8-ounce containers soy cream cheese (such as Tofutti, which has no casein)
1 box (12 ounces) firm silken tofu
1 cup granulated sweetener
1 teaspoon vanilla
2 cups vegan chocolate chips
½ cup smooth natural peanut butter
⅓ cup unbleached white flour

- Preheat oven to 375°F. Coat a 9-inch springform pan with nonstick cooking spray.
- *To make crust:* In a food processor or small bowl, combine all crust ingredients and mix thoroughly. Press into the bottom of the prepared springform pan. Prick with a fork and bake for 10 minutes. Remove from oven, reduce oven heat to 350°F, and set crust aside.
- *To make filling:* Combine cream cheese and tofu in food processor and mix until smooth, scraping down sides as necessary. Add peanut butter and granulated sweetener and blend until creamy. Add flour and vanilla and blend. Melt chocolate chips in double boiler or microwave. Add to cream cheese mixture, blend, and pour into prepared pan. Place on top rack of oven. Place a shallow pan filled with water on lower rack of oven and bake for 50 minutes.

- *To make peanut butter topping:* While cheesecake is baking, combine all topping ingredients in food processor and mix to combine. Set aside. After cheesecake has baked 50 minutes, pull it out and spread on topping evenly.
- Return to oven and bake for 10 more minutes. Turn the oven off and leave the cheesecake in there for an additional hour. Remove from oven and cool completely. Refrigerate at least 8 hours or overnight before serving.

**PEANUT BUTTER
TOPPING:**

6 ounces (1/2 box) tofu
1 tablespoon canola oil
1 1/2 teaspoons lemon juice
1/4 teaspoon salt
3/4 cup sugar
*1/4 cup smooth natural peanut
butter*

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MAKES 16 SERVINGS

PREPARATION TIME:

CRUST: 10 minutes

FILLING: 10 minutes

TOPPING: 10 minutes

BAKING TIME: 1 hour

COOLING TIME: 1 hour in oven
with heat off and door closed

**REFRIGERATE AT LEAST 8
HOURS BEFORE SERVING**

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PER SERVING: 534 calories, 38g fat
(10g saturated), 40g carbohydrate, 3g
dietary fiber, 7g sugar, 13g protein, 0mg
cholesterol, 347mg sodium, 347mg
potassium. Calories from fat: 37 percent.