

FLUFFERNUTTER CHEESECAKE

Soft and fluffy layers of peanut butter cheesecake and marshmallow filling will have you floating on a cloud after trying this airy dessert.

by Jeff Campagna
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Healthcare: Acute

Servings: 12
Prep Time: 10 minutes
Cook Time: 4 hours



Ingredients

PEANUT BUTTER COOKIE CRUST:

- ½ pound unsalted butter
- ½ pound sugar
- 6 ounces brown sugar
- 8 ounces Jif® Creamy Peanut Butter
- 2 eggs
- 2 teaspoons vanilla extract
- 13 ounces all-purpose flour
- 1 1/3 tablespoons baking powder
- 1 teaspoon salt
- 1 cup chopped peanuts

Cheesecake:

- 1 ½ pounds cream cheese
- 1 cup mascarpone cheese
- 2 cups Jif Creamy Peanut Butter
- 3 cups powdered sugar
- 2 tablespoons pure vanilla extract
- 2 teaspoons kosher salt

MARSHMALLOW FILLING:

- 1 ½ tablespoons unflavored gelatin
- 2 cups sugar
- 1 ¼ cups water
- 2 tablespoons of pure vanilla extract

Directions

1. Preheat oven to 350°F.
2. Starting with the peanut butter cookie crust, cream together butter and sugar until light and fluffy. Add in peanut butter, eggs and vanilla.
3. Sift together the dry ingredients and then add this to the sugar mixture and blend until combined. Add in the nuts and mix well.
4. Bake cookies for approximately 15 minutes and then refrigerate for at least 2 hours. Once cooled, grind in a food processor and then form into a crust. Create a ¼" thick layer in the bottom of a spring form pan and bake crust at 350°F for 7-8 minutes. Set aside to cool.
5. To begin the cheesecake mixture, place the cream cheese, mascarpone and peanut butter in a mixing bowl and beat on medium speed until smooth. Add the powdered sugar, salt and vanilla and mix until there are no lumps.
6. Refrigerate the cheesecake mixture for at least 4 hours.
7. For the marshmallow filling, soak the gelatin in ¼ cup of water for 10 minutes. Bring the 1 cup water and 2 cups sugar to a boil, add the gelatin and bring to a simmer for 10 minutes. Remove from heat and let cool for 5 minutes. Pour into a mixer bowl and then add the vanilla and whip until thickened and cooled.
8. Pour half of the cheesecake mixture evenly onto the crust and reserve the rest of the cheesecake mixture for later. Spread your marshmallow layer evenly across the cheesecake layer. Scoop the rest of the cheesecake mixture on top of the marshmallow layer.
9. Place in refrigerator overnight and serve when set.
10. Cut into 12 servings.