



NO BAKE PEANUT BUTTER TOBLERONE CHEESECAKE

From the kitchen of Mom Dudley

Ingredients:

1 ¼ cups Oreo Baking Crumbs
¼ cup Butter, melted
2 8 oz Cream Cheese, softened
1 cup Creamy Peanut Butter
1 cup Sugar
2 Bars Toblerone Swiss Milk
Chocolate, chopped & divided
1 ½ cups Cool Whip Topping,
divided

Directions:

Mix crumbs and butter, press firmly into bottom of 9" spring-form pan.

Refrigerate 10 minutes.

Beat Cream Cheese, Peanut Butter and sugar with mixer on medium speed until well blended.

Stir half of the chocolate into cream mixture. Gently stir in 1 cup of cool whip. Spoon over crust. Refrigerate 3 hours.

Microwave remaining ½ cup Cool Whip and chocolate in a small bowl 1 minute. Cool slightly. Pour over cheesecake. Refrigerate until ready to serve. Very rich.

Note: I double the Oreo crumbs and butter for the crust in a 9" spring-form pan.

Servings: 12