

P.B. Choco-Banana "Rare" Cheesecake



24-Feb-2022

Level: Easy

Prep + Chilling Time: 30 minutes + overnight

Serves: about 10

Cooking Time: 15 minutes

Chocolate Wafer Crust:

6 Tbsp. (3/4 stick) unsalted butter

1 oz. semi-sweet chocolate 56% cacao, chopped (i.e. Baker's)

30 OREO cookies (original flavor)

PB Choco-Banana "Rare" Cheesecake Filling:

1/4 cup cold water

1 (0.25 oz.) envelope unflavored gelatin (Knox®)

1 (8 oz.) brick cream cheese, softened

3/4 cup white granulated sugar

1/3 cup sour cream

1 (12 oz.) container Silken tofu (soft)

1 cup natural creamy peanut butter (if oil separation occurs, mix well before measuring)

1/4 cup cacao powder

1/2 cup heavy whipping cream

2 1/2 to 3 large ripe bananas, cut in half crosswise, then cut in half lengthwise



To prepare Chocolate Wafer Crust: Line the bottom of a 9-inch round springform pan by cutting out a circular piece of parchment paper. Set aside. In a small saucepan, stir butter and chopped chocolate over low heat until completely melted. Take off heat source and let cool slightly. Meanwhile, twist an OREO cookie, scrape off and discard the crème filling from the chocolate wafers. Place the chocolate wafers in a food processor. Repeat with remaining OREO cookies. When done, finely grind the chocolate wafers in the food processor. Add the chocolate/butter mixture to the food processor. Process until all the cookie crumbs are moistened. Evenly press crumb mixture on the bottom and up 1/4 of the sides of the prepared springform pan. Place in freezer until firm, about 30 minutes.

To prepare P.B. Choco-Banana "Rare" Cheesecake Filling: (While crust is firming in the freezer.) In a small saucepan, sprinkle gelatin over 1/4 cup cold water. Let stand for 5 minutes to bloom. Heat on low, stirring occasionally, until gelatin completely dissolves. Take off heat source and set aside to cool.

In a stand mixer with a paddle attachment, beat cream cheese until light and fluffy, about 10 minutes, stopping and scraping down the sides of the bowl periodically. One at a time and blending after each addition, add the sugar, sour cream, tofu, and peanut butter. Turn off mixer, add cacao powder to the mixture. Turn mixer on lowest speed to reduce cacao powder from flying out of bowl. Gradually increase mixer speed to blend cacao powder completely. Reduce speed to low and slowly pour the cooled gelatin mixture in the cheesecake batter, blend until smooth.

In a medium bowl, beat heavy whipping cream with a handheld electric mixer until stiff peaks form, then fold into cheesecake batter. Take crust out of the freezer, place cut bananas on bottom (see photo on right). Pour cheesecake filling through a fine mesh sieve over the bananas and chocolate wafer crust. Spread evenly and cover with plastic wrap. Chill overnight in refrigerator. Release the sides of the springform pan and cut into slices. Top with whipped cream or drizzle with chocolate syrup, if desired.

