

Creamy Peanut Butter Cheesecake Bars

INGREDIENTS

Cookie Dough:

2 1/2 cups all-purpose flour

1 cup peanut butter chips

1 cup semi-sweet chocolate chips

3/4 cup brown sugar

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1/2 cup (1 stick) unsalted butter, room temperature

1/2 cup vegetable shortening

2 large eggs

1 teaspoon vanilla extract

1/2 teaspoon kosher salt

1/2 teaspoon baking soda

Cheesecake:

1 (8 oz.) package cream cheese, room temperature

1/2 cup sugar

1/3 cup peanut butter

1 large egg

Topping:

1/4 cup peanut butter chips

1/4 cup semi-sweet chocolate chips

1 teaspoon vegetable oil, divide

PREPARATION

Start by prepping the cookie dough: combine flour, salt and baking soda in a medium bowl, and mix together to combine. Set aside.

In a large bowl or mixer, cream together butter, shortening and sugars for 3-5 minutes, or until fluffy.

One at a time, beat in eggs, waiting until each is

incorporated before adding the next. Then mix in vanilla extract.

Gradually mix dry ingredients into the wet, then, once fully incorporated, fold in peanut butter and chocolate chips.

Preheat oven to 350° F and line an 8×8-inch baking dish with aluminum foil or parchment paper.

In a medium bowl, cream together cream cheese, peanut butter and sugar until creamy and fluffy.

Beat in egg and mix until just incorporated, then set aside.

Take 1/2 cookie dough mixture and press it firmly into the bottom and corners of your lined baking dish.

Top with cheesecake mixture, then gently “spread” remaining cookie dough on top of cheesecake, making it as even a surface as possible.

Place baking dish in oven and bake for 40-45 minutes, or until cookie dough is lightly browned and cooked through.

Remove from oven and let cool completely, then place in refrigerator to chill. 1-4 hours, or overnight.

In a small, microwave-safe bowl, combine peanut butter chips with 1/2 teaspoon vegetable oil. Microwave at 30-second increments, stirring in between, until melted and smooth.

Repeat with chocolate chips.

Cut peanut butter cheesecake into squares, then drizzle with chocolate and peanut butter sauces. Let set 15 minutes, then serve and enjoy!