THE J.M. SMUCKER Co

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.

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Healthcare: Acute

Prep Time	Cook Time	Serves	Difficulty
10 mins	4 hrs	12	N/A

Ingredients

- **Peanut Butter Cookie Crust:**
- 1/2 lb. unsalted butter
- 1/2 lb. sugar
- 6 oz. brown sugar
- 8 oz. **Jif®** Creamy Peanut Butter
- 2 eggs
- 2 tsp. vanilla extract
- 13 oz. all-purpose flour
- 1 1/3 tbsp. baking powder
- 1 tsp. salt
- 1 cup chopped peanuts
- **Cheesecake:**
- 1 1/2 lb. cream cheese
- 1 cup mascarpone cheese
- 2 cups **Jif** Creamy Peanut Butter
- 3 cups powdered sugar
- 2 tbsp. pure vanilla extract
- 2 tsp. kosher salt
- **Marshmallow Filling:**
- 1 1/2 tbsp. unflavored gelatin
- 2 cups sugar
- 1 1/4 cups water
- 2 tbsp. pure vanilla extract

Directions

Step 1: Preheat oven to 350°F.

Step 2: Starting with the peanut butter cookie crust, cream together butter and sugar until light and fluffy. Add in peanut butter, eggs and vanilla.

Step 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.

Step 4: Bake cookies for approximately 15 minutes and then refrigerate for at least 2 hours.

Step 5: Once cooled, grind in a food processor and then form into a crust. Create a 1/4" thick layer in the bottom of a spring form pan and bake crust at 350°F for 7-8 minutes. Set aside to cool.

Step 6: To begin the cheesecake mixture, place the cream cheese, mascarpone and peanut butter in a mixing bowl and beat on medium speed until smooth.

Step 7: Add the powdered sugar, salt and vanilla and mix until there are no lumps. Refrigerate the cheesecake mixture for at least 4 hours.

Step 8: For the marshmallow filling, soak the gelatin in 1/4 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.

Step 9: 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.

Step 10: 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.

Step 11: Scoop the rest of the cheesecake mixture on top of the marshmallow layer. Place in refrigerator overnight and serve when set.

Images

