# Olivia’s Cheesecake

A rich, nutty cheesecake with pretzel crust
Yield:

16 servings
Ingredients:

Crust:

- *1 1/2 cups crushed pretzels*
- *1/3 cup butter or margarine, melted*

Filling:

- *40 ounces (5 [8oz.] packages) cream cheese*
- *1 1/2 cups sugar*
- *3/4 cup creamy peanut butter*
- *2 teaspoons vanilla*
- *3 eggs*
- *1 cup peanut butter chips*
- *1 cup semi-sweet chips*

Topping:

- *8 ounces (1 cup) sour cream*
- *3 tablespoons creamy peanut butter*
- *1/2 cup sugar*
- *1/2 cup finely chopped unsalted peanuts*

Instructions:

1. To make crust: mix together crushed pretzels and butter or margarine. Press into bottom of a 10-inch springform pan.

2. Beat cream cheese and sugar well. Add peanut butter and vanilla, beat. Add eggs beating just to combine.

3. Stir in chips. Pour over crust and bake 50-55 minutes or until center is almost set. Cool 15 minutes but leave oven on.

4. Mix first 3 topping ingredients together until smooth. Spread on
cake and sprinkle with peanuts. Return to oven for 5 minutes.

5.Â Cool on a rack 10 minutes and run knife around edge of pan. Cool another hour before refrigerating overnight. When slicing, dip knife in warm water inbetween cutting and wipe off so you don’t get a pile up around each slice.



Olivia’s Cheesecake

This recipe is from Tammy’s Recipes.