



Gammy's House Recipes

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PEANUT BUTTER CHOCOLATE CHEESECAKE BARS

Crust:

2 cups graham cracker crumbs
1/2 cup (1 stick) butter or margarine, melted
1/3 cup granulated sugar

Filling:

2 packages (8 oz. each) cream cheese, softened
1 cup granulated sugar
1/4 cup all-purpose flour
1-1/2 cups (12 fl. oz. can) evaporated milk
2 large eggs
1 tablespoon vanilla extract
1 cup (6 oz.) peanut butter & milk chocolate morsels

Preheat oven to 325°.

For Crust:

Combine graham cracker crumbs, butter and sugar in medium bowl; press onto bottom of ungreased 13 x 9-inch baking pan.

For Filling:

Beat cream cheese, sugar and flour in large mixer bowl until smooth. Gradually beat in evaporated milk, eggs and vanilla extract. Microwave morsels in medium, microwave-safe bowl on medium-high (70%) power for 1 minute; stir. Microwave at additional 10-20 second intervals, stirring until smooth. Stir 1 cup cream cheese mixture into chocolate. Pour remaining cream cheese mixture over crust. Pour chocolate mixture over cream cheese mixture. Swirl mixtures with spoon, pulling plain cream cheese mixture up to surface. Bake for 40-45 minutes or until set. Cool completely in pan on wire rack; refrigerate until firm. Cut into bars.

Serves: 15