



ROCKY ROAD CHEESECAKE

The taste of peanuts, marshmallows, cherries and chocolate make this cheesecake hard to beat!



NORMAL



30 MINS



3 HOURS



12

Ingredients

- 16 OREO cookies, crushed
- 80g Duck River Butter, melted
- 750g cream cheese, softened
- 1 cup brown sugar
- 1 cup crunchy peanut butter
- 3 tsp gelatine dissolved in 1/4 cup boiling water
- 1 1/2 cups thickened cream, softly whipped
- 50g mini pretzels
- 1 cup halved Pascall Marshmallows
- 1/2 cup halved glacé cherries
- 1/2 cup roasted peanuts, halved
- 125g milk chocolate melts, melted

Instructions

1. Combine the OREO crumbs and butter then press into the base of a greased and base lined 22cm round spring form pan. Chill.
2. Beat the cream cheese and sugar with an electric mixer until smooth. Stir in the gelatine then the peanut butter. Fold through the whipped cream.
3. Spoon mixture over the prepared base. Decorate with the pretzels, marshmallows, cherries and peanuts. Refrigerate for 3 hours or until set.
4. Drizzle with the chocolate just prior to serving.