

# 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

