

No Bake PB and Jam Cheesecake

Ingredients:

nonstick cooking spray
1 pound peanut butter cookies
6 tablespoons unsalted butter, melted
1/2 teaspoon kosher salt
1- 1/4 ounces package unflavored powdered gelatin
1 pound cream cheese, at room temperature
1 cup confectioners' sugar, sifted
1/2 cup peanut butter powder, sifted
1/2 cup sour cream, at room temperature
2 tablespoons fresh lemon juice
2 teaspoons pure vanilla extract
1/4 teaspoon kosher salt
1- 1/4 ounces package unflavored powdered gelatin
1-3 ounces box strawberry gelatin
1 cup strawberry jelly



Directions:

For the crust: Spray the inside of a 9-inch springform pan that is at least 2 1/2 inches tall evenly with nonstick cooking spray.

Put half of the cookies and 1/4 teaspoon of the salt into the Bosch food processor and process until the cookies are broken down to fine crumbs. Add 3 tablespoons of the melted butter and pulse until just combined and the mixture resembles wet sand.

Press the crumb mixture evenly into the bottom of the prepared springform pan, then freeze while you make the cheesecake mixture.

For the peanut butter cheesecake: Combine the gelatin with 2 tablespoons water in a small microwave-safe bowl and set aside to soften, about 5 minutes.

Beat the cream cheese in the large Bosch bowl with the whips, on medium-high speed until completely smooth, about 1 minute. Scrape down the sides of the bowl. Add the confectioners' sugar, peanut butter powder, sour cream, lemon juice, vanilla and salt and beat on medium-high speed until incorporated and smooth, about 1 minute.

Microwave the gelatin, stirring as needed, until melted, about 30 seconds. Add the gelatin to the cream cheese mixture and beat on medium-high speed to combine, about 30 seconds. Pour the cream cheese-gelatin mixture into the springform pan and smooth out the top. Tap the pan a few times on a flat tabletop to release any air bubbles in the

cheesecake. Cover with plastic wrap and refrigerate while you make the strawberry jelly.

For the strawberry jelly: Pour 1 1/2 cups water a medium saucepan and sprinkle the gelatin over top. Let sit until the gelatin is absorbed, 2 to 3 minutes. Add the strawberry jelly and bring to a simmer over medium heat. Cook, whisking occasionally, just until the gelatin and jelly dissolve, 1 to 2 minutes. Sprinkle in the strawberry gelatin powder top whisk until dissolved.

Pour the gelatin mixture into a large bowl and use a spoon to scoop away any bubbles on the surface. Refrigerate, stirring every 10 minutes, until the gelatin just begins to thicken and is the consistency of thin fruit jelly, 30 to 45 minutes.

Pour the thickened gelatin mixture over the cheesecake. Refrigerate until the gelatin is almost completely set, about 20 minutes.

Meanwhile, put the remaining 8 ounces cookies and 1/4 teaspoon salt into a food processor and process until the cookies are broken down to fine crumbs. Add the remaining 3 tablespoons melted butter and pulse until just combined and the mixture resembles wet sand.

Sprinkle the crumb mixture evenly over the top of the gelatin and gently press it into a smooth layer. Refrigerate until firm, at least 4 hours and up to overnight.