

No-Bake Peanut Butter-TOBLERONE Cheesecake

Average Rating ★★★★★ (118)



Prep Time: 20 min **Total Time:** 3 hr 20 min

Makes:

12

1-1/4 cups OREO Baking Crumbs

1/4 cup butter, melted

2 pkg. (250 g each) PHILADELPHIA Brick Cream Cheese, softened

1 cup KRAFT Smooth Peanut Butter

1 cup sugar

2 bars (100 g each) TOBLERONE Swiss Milk Chocolate, chopped, divided

1-1/2 cups thawed COOL WHIP Whipped Topping, divided

MIX crumbs and butter; press firmly onto bottom of 9-inch springform pan. Refrigerate 10 min.

BEAT cream cheese, peanut butter and sugar with electric mixer on medium speed until well blended. Stir half of the chocolate into cream cheese mixture. Gently stir in 1 cup of the whipped topping. Spoon over crust. Refrigerate 3 hours.

MICROWAVE remaining 1/2 cup whipped topping and chocolate in small microwaveable bowl on HIGH 1 min.; cool slightly. Pour over cake. Refrigerate until ready to serve.

Kraft Kitchens Tips

How to Soften Cream Cheese

Place unwrapped packages of cream cheese in microwaveable bowl. Microwave on HIGH 30 sec.

Substitute

Instead of *Toblerone* Swiss Milk Chocolate you can use *Toblerone* Swiss Dark Chocolate.

How to Make Cheesecake in 13x9-inch Pan

Increase *Oreo* Baking Crumbs to 1-1/2 cups and butter to 1/3 cup. Prepare crust as directed in 13x9-inch pan. Double all remaining ingredients and prepare cheesecake filling as directed.

Nutritional Information

