

Festive Butter Rocky Road Cheesecake



Enjoy a slice of this delicious rocky road cheesecake with friends, it's moreish but worth it!

Ingredients

16 OREO Classic, crushed

80g butter, melted

750g PHILADELPHIA Block Cream Cheese, softened

1 cup soft brown sugar

1 cup KRAFT Crunchy Peanut Butter

3 teaspoons gelatine dissolved in $\frac{1}{4}$ cup boiling water

1 $\frac{1}{2}$ cups thickened cream, softly whipped

50g mini pretzels

1 cup halved Pascall Marshmallows

$\frac{1}{2}$ cup halved glaze cherries

½ cup roasted peanuts, halved

125g CADBURY Milk Chocolate Melts, melted

Method:

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 PHILLY 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.