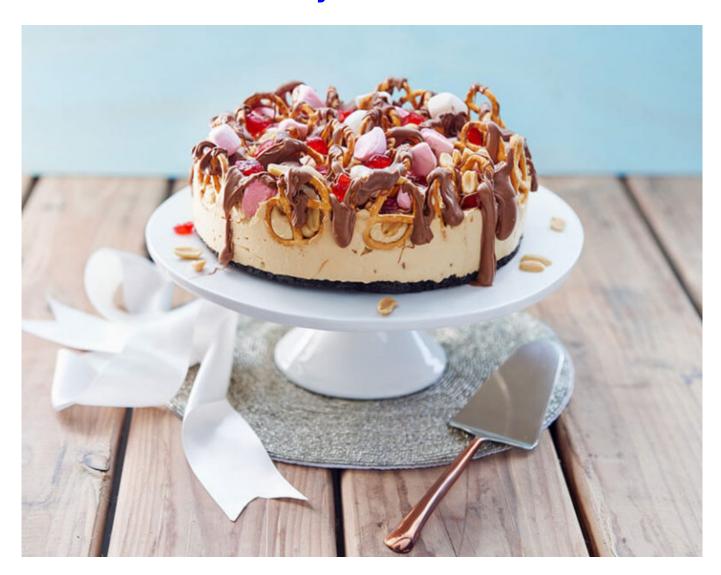
Festive Butter Rocky Road Cheesecake



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 ¼ cup boiling water
- 1 ½ cups thickened cream, softly whipped
- 50g mini pretzels
- 1 cup halved Pascall Marshmallows
- ½ cup halved glace cherries

½ cup roasted peanuts, halved

125g CADBURY Milk Chocolate Melts, melted

Method:

- 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.